

2 Course
£18.00



3 Course
£24.00

Starters

- (1) North Atlantic Prawn Cocktail
Classic cocktail sauce and buttered sourdough
- (2) Duck Liver Parfait
with sour cherry and sloe gin chutney and walnut toast
- (3) Spiced Leek & Potato Soup
with parsnip crisps and bread wedges
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Mains

All of our mains are served with Mulled Wine Braised Red Cabbage,
Carrots and Brussel Sprouts

- (1) Roast Breast of Turkey
with chestnut and cranberry stuffing, roast potatoes and honey roasted parsnips
- (2) Charred Cod Loin
crushed new potatoes, tempura tender stem broccoli and parmesan roasted squash
- (3) Cranberry, Walnut & Almond Roast
with roast potatoes, thyme roasted parsnips and onion gravy
- (4) Braised Blade of Beef
with wild mushrooms, bubble and squeak, caramelised onion puree and gravy
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Desserts

- (1) Traditional Christmas Pudding
with amaretto custard
- (2) Salted Caramel Profiterole
with toffee sauce and salted caramel ice cream
- (3) Selection of Local Cheeses
with crackers, homemade chutney and grapes