

FESTIVE MENU

STARTERS

Bloody Mary Prawn Cocktail Lettuce Cups

Fig & Goats Cheese Filo Parcels with Maple Bacon

Soup of the Day

Brussels Sprout Caesar Salad with Pancetta & Quail Egg

Seasonal Terrine Served with Toasts

MAIN COURSES

Traditional Turkey with All The Trimmings

Bourbon & Orange Glazed Baked Gammon Served with All the Trimmings

Miso Glazed Salmon with Fondant Potatoes & Seasonal Vegetables

Wild Mushroom & Chestnut Wellington Served with Seasonal Vegetables & Roast Potatoes

Game & Walnut Pie with a Port Jus Served with Beetroot Mash & Seasonal Vegetables

DESSERTS

Mince Pie Cheesecake Tartlets Served with Cream

Sticky Toffee Pudding with Salted Caramel & Ginger Snap Crumble Served with Custard

Boozy Baileys Trifle with an Amaretti & Espresso Jelly

Mulled Wine Poached Pears with Clotted Cream & Shortbread

Traditional Christmas Pudding Served with Brandy Sauce



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3 COURSE £32

2 COURSE £26