



CHRISTMAS MENU

£25 two courses £30 three courses
prebooking & preorders only
£10pp deposit



STARTERS

Pumpkin Soup, Crème Fraiche, Crisp Peels
(GF)(VE available)

Pan Seared Pigeon Breast, Parsnip Purée,
Blackberry & Port Jus (GF)

Gravalax, Star Anise Pickled Candied Beetroot, Toasted
Rye Bread, Horseradish Crème Fraiche (GF available)

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MAINS

Turkey Breast Shnitzel, Cranberry Gravy, Pigs in
Blankets, Parmesan & Chive Mash, Maple Parsnips,
Sprout Fricasse

Cod Loin, Tenderstem, Samphire, Keta Caviar Butter &
Prosecco Cream Sauce (GF)

Nut Roast, Sprouts, Maple Parsnips, Wild Mushroom Broth
(VE & GF Available) (Contains Nuts)

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DESSERTS

Christmas Pudding, Baileys Custard (V)

Spiced Pear Frangipane Tart, Vanilla Ice
Cream (Contains Nuts) (V)

Cheeseboard with assorted crackers,
homemade chutney (GF Available)

