

CHRISTMAS MENU

2 COURSES - £19.95

3 COURSES - £24.95

STARTERS

TRIO OF SALMON (GF*)

THE BEST TIME OF THE YEAR TO ENJOY OUR FESTIVE SALMON TRIO. SALMON MOUSSE, SMOKED SALMON AND SALMON GRAVLAX. THE PERFECT WAY TO START YOUR CHRISTMAS DINNER.

SMOKED DUCK & FIG SALAD (GF*)

THIS IS ONE OF OUR FAVOURITES. SMOKED DUCK BREAST, ROASTED FIG, CHARRED GOAT'S CHEESE AND WALNUT SALAD. PERFECTLY SEASONAL.

ARTICHOKE & CARROT SOUP (VG*)

SOMETIMES YOU CAN'T BEAT A PROPER HOMEMADE SOUP. OUR ARTICHOKE & CARROT SOUP IS SERVED WITH A CHUNK OF CRUSTY SOURDOUGH BREAD, PERFECT FOR SOAKING UP EVERY LAST LITTLE BIT.

VENISON TERRINE (GF*)

YOU'LL LOVE OUR HOMEMADE VENISON TERRINE, INFUSED WITH PRUNES, ORANGE PEEL AND CRUSHED JUNIPER BERRIES. ALL SERVED WITH TOASTED BRIOCHE AND OUR MIXED SALAD.

MAINS

ALL MAIN COURSES ARE SERVED WITH STEAMED SEASONAL VEGETABLES

FILLET ROSSINI +£5 SUPPLEMENT (GF*)

YOU DID COME TO A STEAKHOUSE, RIGHT? LOCALLY SOURCED 8OZ FILLET STEAK COOKED MEDIUM RARE. SERVED ON OUR SOURDOUGH CROSTINI WITH FLUFFY BUTTERED MASHED POTATO AND TOPPED WITH OUR RICH MADEIRA AND PEPPER SAUCE.

THE TURKEY DINNER (GF*)

SUCCULENT TURKEY, SLOW ROASTED AND CONFIT. SERVED WITH ALL THE TRIMMINGS THAT CHRISTMAS IS ALL ABOUT. PIGS IN BLANKETS, ROASTIES, MASHED POTATOES, STUFFING AND HONEYED PARSNIPS. ALL COVERED IN OUR HOMEMADE GRAVY. IT IS THE TIME TO INDULGE AFTER ALL...

CRANBERRY & FETA STUFFED BUTTERNUT SQUASH (VG*)

FINALLY, A TASTY SEASONAL VEGETARIAN OPTION. OUR SLOW ROASTED CRANBERRY, FETA AND QUINOA-STUFFED BUTTERNUT SQUASH. SERVED WITH OUR VINAIGRETTE AND A LITTLE BIT MORE CRUMBLED FETA.

FILLET OF RED MULLET (GF*)

PAN FRIED FILLET OF RED MULLET, SERVED ON A BED OF BUTTERED CRUSHED NEW POTATOES, SAUCE VIERGE, FINISHED WITH TOASTED FENNEL SEEDS. PERFECT IF YOU FANCY SOMETHING A LITTLE SWEETER LATER ON...

DESSERTS

CHRISTMAS PUD

THIS ONE HAS TO BE FIRST ON THE LIST, RIGHT? TRY OUR CHRISTMAS PUDDING, FILLED WITH DRIED FRUITS AND SPICES, SERVED WITH OUR RICH BRANDY SAUCE. THERE'S ONLY ONE TIME OF YEAR YOU GET TO ENJOY CHRISTMAS PUDDING AND IT'S NOW, SO MAKE THE MOST OF IT!

APPLE, PECAN & CINNAMON STRUDEL (V)

OUR APPLE, PECAN AND CINNAMON STRUDEL SERVED WITH HOMEMADE CHRISTMAS ICE CREAM AND VANILLA SAUCE IS SURE TO WARM YOU UP ON A COLD WINTER'S DAY.

COINTREAU CRÈME BRÛLÉE (GF*)

THIS DESSERT IS ONE NOT TO BE MISSED... OUR SPICED ORANGE, CRANBERRY AND COINTREAU CRÈME BRÛLÉE SERVED WITH A CHUNKY WHITE CHOCOLATE SHORTBREAD. WHETHER YOU CHOOSE TO DIP YOUR SHORTBREAD, OR EAT IT SEPARATELY, THIS IS THE ONE FOR YOU.

SEA SALT DARK CHOCOLATE TART (V)

THE MOST DELICIOUSLY INDULGENT DARK CHOCOLATE TART, SPRINKLED IN SEA SALT, SERVED WITH WHITE CHOCOLATE ICE CREAM AND SPICED RASPBERRY COULIS.

CHEESE BOARD +£4 PER PERSON (GF*)

FINISH YOUR CHRISTMAS MEAL WITH OUR SELECTION OF FINE CHEESES, ALL SERVED WITH CELERY STICKS, GRAPES AND QUINCE JELLY.

(V) VEGETARIAN

(GF) GLUTEN FREE

(VG) VEGAN

(*) DENOTES AN OPTION IS AVAILABLE FOR THAT SPECIFIC DIETARY REQUIREMENT. PLEASE ASK YOUR SERVER.