



DECEMBER PARTY NIGHTS £35 per person

Starters

Tomato soup, crème fraiche, fresh bread

Grilled mackerel fillet, shallot & radish salad, toasted croutons, coriander pesto

Crispy duck roll, Asian salad, sesame chilli soy glaze

Game terrine, apple & plum chutney, toasted ciabatta

Mains

Roast turkey crown and leg, braised red cabbage, roasted root vegetables, roast potatoes, chestnut stuffing, pigs in blankets

Salmon & cod open fish pie, creamy mash, seasonal vegetables

Braised featherblade of beef, creamy herb mashed potato, sauté greens, pancetta, mushrooms

Garlic & thyme roasted pumpkin roulade, cream cheese, chives, nut crumble, wilted spinach, sauté wild mushrooms

Puddings

Christmas pudding, brandy sauce

White chocolate & raspberry brulee, vanilla shortbread

Winter cheese selection, relish & biscuits

Menu ingredients are subject to change without notice due to seasonality and availability

Food allergies and intolerances:

Please ask a member of staff if you require information on the ingredients in the food we serve.

Please note: No smoking of any kind is permitted in the restaurant.