

Christmas 2017

TWO COURSES £18.95 | THREE COURSES £22.95

STARTERS

Roasted Parsnip & Apple Soup (V) (GF)
Parsnip & Apple Crisps

Grilled Black & White Pudding
Beer Mustard Mash Potato, Crispy Bacon & Stout Sauce

Treacle Cured Salmon (GF)
Charred Spring Onion, Artichoke & Radish

Chicken Liver & Brandy Parfait
Red Onion Marmalade, Rye Bread Bloomer

Baked Goats Cheese & Beetroot Cheesecake (V)
Charcoal Biscuit base, Poached Pear & Pickled Walnut Salad

MAINS

Traditional Christmas Dinner
Roast Turkey, Duck Fat Roasted Potatoes, Braised Red Cabbage, Pig in Blanket, Cranberry Stuffing & Buttered Sprouts

Grilled Sea Bass Fillet (GF)
Saffron Braised Potato, Confit Tomatoes, Rocket & Salsa Verde

12 Hour Braised Shin Of Beef (GF)
Neeps & Tatties, Chive Dumpling, Caramelised Carrot

Pan Roasted Cod Loin (GF)
Shrimp Butter, Roasted Sweet Potato & Cumin Mash, Fine Beans & Wilted Spinach

Roasted Squash Wellington (V)
Provençal Vegetables, Romesco & Garlic Roasted New Potatoes

DESSERTS

Christmas Pudding Cheese Cake
Candied Orange Mascarpone

Warm Double Chocolate Brownie
White Chocolate & Cranberry Ice Cream

Steamed Ginger Parkin
Golden Syrup, Rhubarb Ice Cream

Festive Cheese Board
Selection of 3 British Cheese, Celery, Christmas Cake, Garden Chutney & Biscuits