



FESTIVE MENU 2019

£25 PER PERSON



ON ARRIVAL

BREADS, OIL & BALSAMIC FOR THE TABLE

TO START

VEG GF TOMATO, BASIL & ROASTED RED PEPPER SOUP
drizzled with balsamic glaze, served with crusty bread

GF KING PRAWN AND SMOKED SALMON COCKTAIL
served with a bloody mary sauce

VEG GF CREAMY GARLIC MUSHROOM POT
button and portobello mushrooms in a garlic and mature cheddar sauce, served with rustic toasts

GF DUCK WING LOLLIPOPS
on mixed leaf, with a soy and ginger dipping pot

MAINS

HAND-CARVED TURKEY BREAST
with cranberry stuffing, pigs in blankets, thyme roast potatoes and a rich red wine gravy

GF STUFFED PORK FILLET WRAPPED IN BACON
on dauphinoise potato and apple jelly

VEG GF APRICOT, VEGETABLE AND POMEGRANATE TAGINE
topped with almonds, served with pearl barley

GF RICH BEEF BOURGUIGNON
on creamy garlic mash

CHILLI CRAB, PRAWN AND LEEK TART
with samphire mash and a prosecco sauce

AVAILABLE EVENINGS BETWEEN
21ST NOVEMBER - 28TH DECEMBER
(EXCLUDING 23RD - 26TH DECEMBER)

FOR TWO OR MORE DINERS
(2 COURSES £22)

(3 COURSES + PROSECCO £28)

ADVANCED BOOKINGS ONLY *

SERVED WITH MAINS

VEG GF BRAISED RED CABBAGE

VEG GF GLAZED ROASTED ROOT VEGETABLES

GF SPROUT MEDLEY
with chestnuts and pancetta

DESSERTS

VEG TRADITIONAL CHRISTMAS PUDDING
with brandy custard, cream or ice cream
* Vegan and gluten free option available *

VEG FESTIVE CHOCOLATE PARFAIT
drizzled with clementine sauce and creme fraiche

VEG STICKY TOFFEE PUDDING
with Irish liquor ice cream

VEG GF ST CLEMENTS POSSET
with lemon shortbread

TO FINISH

FILTER COFFEE OR TEA WITH TRUFFLES

