



## CHRISTMAS MENU

2 Courses £19.95 / 3 Courses £25.95  
Available 1st – 24th of December 2017

### STARTERS

- Mixed game terrine wrapped in pancetta served with Cumberland sauce & toasted bloomer.
- Warm caramelised shallot tart tatin topped with goat's cheese (V).
- Smoked Trout Caesar salad with quail eggs and anchovies.
- Curried parsnip soup served with a red onion bhaji.

### MAINS

- Turkey breast stuffed with sausage meat, wrapped in bacon and served with sprout purée, duck fat roast potatoes honey roast parsnip and market vegetables.
- Vegetable tartiflette glazed with Reblochon cheese (V).
- Venison and redcurrant sausages served with wholegrain mash, caramelized onions, red wine gravy and market vegetables.
- Braised short rib of beef bourguignon style, served with gratin dauphinois.
- Roast fillet of cod topped with samphire and served with wild mushroom risotto.

### DESSERTS

- Traditional Christmas pudding with brandy butter.
- Frozen peanut mousse with a hot chocolate sauce.
- Apple, sultana and walnut filo pie served with cinnamon ice cream.
- Hot chocolate fondant served with vanilla ice-cream.
- Camembert baked with garlic & rosemary and served with toasted bloomer.

*For all Christmas booking, a £10 deposit per person is required at the time of booking.  
(Please note that the £10 deposit is not refundable when cancellations are made less than 48  
hours before the date of your party).*

*We also ask for all pre-orders to be made no later than 72 hours prior to your booking.*

To make the festive season as enjoyable as possible, please don't forget to make the staff aware of any dietary requirements or food allergies. (V) Vegetarian