

Christmas Menu

Duo of Salmon

home cured beetroot gravlax, Scottish smoked salmon,
crème fraiche & caviar dressing

Soup

parsnip, apple & stilton soup served with crusty bread

Chicken liver parfait

homemade apple, plum & apricot chutney, sundried tomato croute



Traditional Christmas Dinner

roast turkey wrapped in streaky bacon, orange & cranberry
stuffing, Christmas trimmings

Vegetarian Wellington

spring onion and chive mash, red wine jus

Sea bream fillet

potato, basil & coriander rosti, with a béarnaise sauce



Christmas pudding

brandy sauce

Crème brûlée

lemon shortbread

Cheeseboard *

fudges biscuits, chutney, celery, grapes

* +£2 supplement

3 courses £29.95 or 2 courses £23.95
add a glass of prosecco on arrival +£5

Bon Appétit!