

FESTIVE MENU

1st December - 23rd December 2021

Monday - Thursday Lunch £24.00, Dinner £29.00pp

Starters

Cream of Roasted Pepper & Tomato Soup with Basil infused croutons (v)
Smoked Salmon and Prawn Gateaux with Dill Pickled Cucumber
Grilled Goats cheese with Beetroot, Chicory and Toasted Pine Nuts served with a
Raspberry dressing (v)
Smoked Duck Breast with an Orange and Pomegranate salad served with a Hoisin
Sauce

Mains

Festive Roast Breast of Turkey with Pigs in Blankets, Cranberry & Leek Stuffing,
Roast Potatoes and a medley of Seasonal Vegetables
Slow-cooked Venison Ragu with Colcannon Mashed Potato and Roasted Root
Vegetables
Pan Roasted Salmon topped with a Lobster Bisque styled sauce, served with
Turmeric potatoes and a medley of Seasonal Vegetables
Vegetable Wellington slice served with Mashed Potato and a medley of Seasonal
Vegetables (v)

Desserts

Rich Christmas Pudding served with a Brandy & Sherry Custard
Dark Chocolate & Baileys Bavaois
Raspberry and White Chocolate Soft Meringue Roulade
Strawberry & Lime Cheesecake

Freshly Brewed Tea or Filtered Coffee

(Speciality coffees available at an extra charge)

Pre-order choices for meals required for all bookings.

**Please note: This menu is available Mon to Thurs & Sunday evenings (except
Sunday lunchtimes) This menu will not be available on Nov 26th, 27th, Dec 3rd, 4th,
10th, 11th, 17th, 18th (evening).**