



# Christmas Menu

## Starters

- Rich homegrown tomato soup** with a warm crusty roll
- Classic prawn cocktail-** crisp lettuce, prawn Marie rose, smoked paprika
- Roasted beetroot & whipped goats cheese salad** with toasted pumpkins seeds, rocket & classic vinaigrette
- Confit duck bon bon,** hoisin dressing, glazed cumin carrot, orange and carrot puree with pea shoot

## Mains

- Traditional Christmas roast** – Roast turkey, roast potatoes, honey & fennel roasted carrots, crispy parsnips, creamed bacon Brussel sprouts, stuffing, giant yorkie, pigs in blankets, gravy
- Pan fried seabass** with chickpea and squash ragu, vegetable crisps and a garlic & herb oil
- Squash and mushroom wellington** with roast potatoes, honey carrots, crispy parsnips, brussels sprouts, stuffing, giant yorkie and gravy
- Seafood linguini** (a mix of cockles, prawns, mussels) in a rich lemon and Chilli sauce with garlic bread

## Desserts

- Christmas sticky toffee pudding** with hot salted caramel sauce
- Christmas pudding** with hot custard or brandy sauce
- Double chocolate tart** with cranberry & orange compote
- Cheeseboard-** a selection of British cheeses with homemade quince jelly, grapes & crackers

**All Options come with  
Mince Pie Crumbles & Sweets**

**2 courses - £29.95 | 3 courses - £35.95**

*Please ask our staff for allergen menu. Prebooking is essential with pre booked food choices. Deposit for the table of £5 per person. Cancellation 24 hours prior to booking to avoid £5 deposit being taken off to cover costs.*