



CHRISTMAS MENU 2020

TUESDAY – THURSDAY EVENING

2 COURSES – £23.00

3 COURSES – £28.00

FRIDAY & SATURDAY EVENING

2 COURSES – £25.00

3 COURSES – £30.00

STARTERS

JERUSALEM ARTICHOKE & WILD MUSHROOM SOUP (v)

stilton crouton, watercress, EVOO

SMOKED COD SCOTCH EGG

pea & basil velouté, tenderstem broccoli, horseradish foam

BAKED GOATS' CHEESE (v)

roasted squash, beetroot, heritage carrots & walnuts, cranberries

RABBIT & FOIE GRAS TERRINE

pistachio, truffle mustard, pickled mushrooms, toasted ciabatta

PORK & BLACK PUDDING CAKE

celeriac & apple purée, savoy cabbage, soft poached egg

MAIN COURSES

CHRISTMAS TURKEY (Breast & Leg)

sautéed brussels sprouts, chestnut & crispy bacon, aromatic carrot purée, cranberries, pan jus

PANCETTA & SPINACH WRAPPED MONKFISH

parmesan orzotto, tenderstem broccoli with pesto, vine tomato & chorizo sauce

DUCK BREAST & LEG CONFIT

braised red cabbage, apple & ginger purée, spiced cherry brandy sauce

SLOW ROASTED PORK BELLY PORCHETTA

fried egg, celeriac & beetroot remoulade, black garlic & fig, apple, mustard & tarragon sauce

ROLLED LAMB SHOULDER

root vegetables, pomegranate, aged feta cheese & mint,
beetroot & tomato ketchup, port-cranberries sauce

*ALL MAIN COURSES ARE SERVED WITH **ROASTED POTATOES***

***VEGETARIAN MAIN COURSE** OPTION ALSO AVAILABLE*

***STEAK MAIN COURSE** AVAILABLE TO PRE-ORDER ONLY*

SIDE ORDERS

Marinated Olives / Garlic Bread / Chunky Chips / Mixed Salad / Seasonal Vegetables

£3.00

Garlic Bread With Cheese / With Tomato & Basil / With Pesto

£4.00

SUFFER FOOD ALLERGY, INTOLERANCE? PLEASE LET US KNOW BEFORE ORDERING