



CHRISTMAS MENU 2021

TUESDAY – THURSDAY EVENING
2 COURSES – £24.00 3 COURSES – £30.00

FRIDAY & SATURDAY EVENING
2 COURSES – £26.00 3 COURSES – £32.00

STARTERS

AROMATIC CARROT & ORANGE SOUP (v)
coriander pesto croutons, roasted chickpeas, truffle honey

SLOW COOK BEEF SCOTCH EGG
beetroot & celeriac remoulade, horseradish panna cotta, black garlic & tomato ketchup

WARM GOAT'S CHEESE (v)
heritage beetroot, red peppers & pomegranate, caramelised walnuts, cranberries

WOODLAND MUSHROOM FREEKEH RISOTTO
soft poached egg, jerusalem artichoke purée, pancetta crisp, parmesan shaving & rockets

GINGER KING PRAWNS BRUSCHETTA
crushed avocado, orange, fennel & pickled mooli, garden pea velouté

MAIN COURSES

CHRISTMAS TURKEY
breast & shredded leg parcel, anise carrot purée, brussel sprouts & chestnuts, cranberries, pan jus

PARMA HAM WRAPPED MONKFISH
kalamata olives tapenade, courgette, asparagus & tenderstem broccoli, cherry tomato & pear sauce

DUCK BREAST
crispy leg fritters, blackberries & crème de cassis jelly, red cabbage, passion fruit & ginger sauce

PORK BELLY & PANCETTA WRAPPED TENDERLOIN
mushroom duxelle, green beans with chorizo breadcrumbs, apple & elderflower chutney, port & blue cheese sauce

72h SLOW COOK BEEF SHORT RIB
celeriac purée, spinach, mushroom, bacon & red wine sauce

ALL MAIN COURSES ARE SERVED WITH ROASTED POTATOES

VEGETARIAN MAIN COURSE OPTION ALSO AVAILABLE

STEAK MAIN COURSE AVAILABLE TO PRE-ORDER

SIDE ORDERS: ALL £3.50

Marinated Olives / Chunky Chips / Mixed Salad / Seasonal Vegetables
Garlic Bread With Cheese / With Tomato & Basil / With Pesto

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