Festive Set Menu

STARTER

Roasted Pumpkin Soup (V, GFA) *Toasted ciabatta.*

Seafood Tapenade (GFA) *Sundried tomato & mushroom quenelles, lightly toasted bread.*

Sweet & Sour Chicken *Crispy noodles, sesame seeds.*

Creamy Mushroom Tart (V) *Red cabbage purée.*

MAIN COURSE

Roasted Turkey Breast (GFA) *Pigs in blankets, roasted baby potatoes, seasonal vegetables, gravy.*

Traditional Beef Wellington *Pumpkin puree, pickled mushroom, asparagus, red wine jus.*

Pan-seared Seabass *Seafood velouté, roasted cherry tomatoes, fennel salad, potato fondant.*

Duck Leg Confit (GF) *Carrot puree, frisee leaves, slow cooked baby gem lettuce, orange jus.*

Spinach Risotto (V, GF) *Asparagus tips.*

DESSERT

Christmas Pudding *Brandy sauce, clotted cream ice cream.*

Chocolate Ganache Tart *Orange mascarpone.*

Strawberry Cheesecake *In a white chocolate shell.*

Poached Pear *Glazed in red wine and spices, vanilla ice cream.*

TEA/COFFEE & MINCE PIES

Two courses £39.95
Three courses £44.95

Available Friday 21 November - Saturday 27 December, excluding Sundays and Christmas Day.
£10 per person deposit required at time of booking.
Full payment & pre-order required two weeks before booking.
Please advise us of any allergies or dietary requirements at the time of booking.
Vegan menu available upon request.