

TO START...

Spicy Tomato & Red Pepper Soup
with basil cream & herb croutons

Smoked Beetroot Saladette (GF)
with Goats Cheese & roasted walnuts

Salmon Gravalax
with herb salad, pickled beetroot, horseradish cream & rye bread

Smoked Duck & fig tartine
Served on a brie toast with figs & onion relish

TO FOLLOW...

Plate of Christmas Fayre
Roasted turkey & gammon with stuffing, pig in blanket, roast potatoes, seasonal vegetables and traditional homemade gravy

Golden Glazed carrot, mushroom & hazelnut tart
Served with new potatoes & roasted root vegetables

Plaice Fillet (GF)
With crushed new potatoes, roasted root vegetables and roasted chestnut sauce

House Smoked Brisket
On a bed of roasted root vegetables with a roasted onion gravy & fresh corn bread

TO FINISH ...

Vanilla Cheesecake
with winter berry compote (GF)

Merlot poached pears
with vanilla & cinnamon served with a nutmeg cream

Traditional Christmas pudding
with brandy sauce

Fruit & Meringue plate (GF)
Fresh cut fruits with meringue & cream

2 COURSES £19.95

3 COURSES £23

A £10 per head non refundable deposit required to secure the booking. A 10% service charge will be added to tables of 7 or more. We do not list all of our ingredients, please contact us before ordering if you have an allergies.

