

CHRISTMAS FAYRE DINNER



Roast celeriac and apple soup

Smoked trout, horseradish mayonnaise, roasted beetroot and water cress

Five spiced duck salad, spring onion, hoisin and cucumber

Baked goat cheese, brown bread crouton, balsamic reduction and salad

Roast turkey, bacon wrapped chipolata sausages, onion and sage stuffing, duck fat roast potatoes & cranberry sauce

Red wine braised feather blade of beef, roasted root vegetables, buttered spinach, horseradish mash

Pan-fried fillet of salmon, dill crushed potato, steamed broccoli, white wine and lemon cream sauce

Chestnut, spinach and mushroom wellington, butter mash, parsley cream sauce

Christmas pudding with brandy butter

Dark chocolate mousse, hazelnut crumbs

Amaretto cheese cake with orange syrup and Chantilly cream.

Selection of cheese with apple chutney, grapes and biscuits

1 course for £15.95

2 course for £ 21.95

3 course for £ 26.95

Menu available from 28th November to 22nd December excluding Saturday

Minimum 6 people and max 30 people

All food must be pre-ordered a week in advance

10% service charge will be added to your final bill