

Christmas Menu

Freshly prepared, homemade soup, served with salted butter and a roll.

or

Pressed ham hock and pea terrine. Served with piccalilli, crisp apple, herb-roasted sourdough croûtes, curly endive and a herb oil dressing.

or

Deep fried brie with roasted chestnuts, red currants, red chicory and curly endive. Served with pomegranate vinaigrette and pear purée.

Roasted turkey, roast potatoes, sage and onion stuffing, and pigs in blankets. Served with a Yorkshire pudding, cranberry jus and a panaché of traditional vegetables.

or

Butter-baked hake, topped with a lemon parsley crumb with butter beans Provençal and chargrilled tenderstem broccoli. Served with a beurre blanc sauce split with dill oil.

or

Harissa-spiced chickpea, bell pepper and sweet potato bake, with a roasted beetroot sauce and paprika parmentier potatoes. Topped with a tagine-inspired dressed salad.

Mulled spiced Eton mess with Chantilly cream and fresh berries.

or

Dark chocolate and raspberry torte. Served with lemon Chantilly cream and raspberry coulis.

or

Christmas pudding with fresh vanilla custard.

Mince Pie with tea or filter coffee

2 Courses: £26.95

3 Courses: £29.95