



CAFÉ · BAR · DINING

CHRISTMAS MENU

3 courses 31.95 (2 course lunch 26.95)

CHRISTMAS PARTY NIGHTS Friday 5th & 12th December 3 courses 39.95



Spiced butternut soup* (v) Served with sourdough bread

Crayfish cocktail with horseradish cream* Slice of avocado and gem lettuce

Chicken liver & Scotch whisky pate* Served with salted toasts and spiced chutney

Spiced pulled pork croquettes

Corn salsa, cherry tomatoes and aioli

Warm goats cheese salad*

Goats cheese, baby mulled wine pears, radicchio, roasted pumpkin seeds

MAINS

Roast breast of farm reared turkey*

Pork and cranberry stuffing, pigs in blankets, festive gravy, roast potatoes, braised red cabbage parsnip puree and honey charred carrots, Brussel sprouts with bacon

Slow cooked beef olive*

Festive sausage meat wrapped in beef, served on horseradish mash, winter vegetables and a Grand Marnier and cranberry jus

Grilled seabass fillet*

Beurre Blanc & samphire sauce, crushed new potato, honey charred carrots, Brussel sprouts with bacon

Belly pork*

Chive mashed potatoes, braised red cabbage, winter vegetables and a cider jus

Ratattouile parcel (ve)

Slow cooked vegetables wrapped in a filo pastry, braised red cabbage, roast potatoes, festive gravy, winter vegetables and sprouts

DESSERTS

Traditional Christmas pudding With warm brandy sauce

White chocolate & raspberry cheesecake

Crème brulee*

Cinnamon sugar crust, shortbread

Ice cream selection*

2 scoops. please ask for today's flavours

Parties over 6 will require pre orders and deposits

Children's Christmas meals 50% off adult price, suitable for 12 years & under

All items maybe subject to change depending on market availability





CALL 01253 890342

TO ENQUIRE





PIGS IN

BLANKETS 4.95

YORKSHIRE

PUDDING 1.50

CAULIFLOWER

CHEESE 4.00

(gfa)

