Starters & Salads

Chicken Liver Pate (D)

Served with slice of Brioche and a choice of either onion or apply chutney

Onion and Carrot Soup (V)

Roast and caramelised carrot, orange, onion, celery and coriander. Served with roti bread and butter

Tiger Scallop (F)

Caramelised onion, brown sugar, cider, coriander and virgin olive oil

Mains

All mains are served with roasted potatoes, carrots, parsnips, kale, sage & onion stuffing and yorkshire pudding.

Traditional Christmas Turkey Roast (G,D)

Hand carved turkey with a side of pigs in blanket

Surf and Turk Sea Bream (F,D,Ce)

Grilled Sea Bream fillet, rosemary, prawns, fresh samphire in saffron sauce

Roast Duck (G,D)

Roast Duck breast. Served with port sauce, rosemary and crushed potato

Veg Wellington (V,D,G)

Butternut squash, mushroom, spinach and goat cheese

Desserts

Homemade Xmas Pudding (D,G,N)

Homemade steamed xmas pudding, medjool date, dry apricot, raisins, pecan nut. Served with brandy sauce or custurd

French Pancake (D,G)

Homemade fresh French pancakes. Served with lemon sugar or chocolate syrup and ice cream.

Caramel Cheese Cake (D,G)

Homemade caramel cheese cake

Free Glass of Fizz, Wine or Pint of Beer Included

Three course meal **£45 per person** with glass of house fizz, house wine or pint of beer. Christmas day **£85 per person** (not including free drink)

50% Upfront payment required to confirm your booking payments are non-refundable. A descretionary 10% dine in charge will be applied to your bill.

Pre orders only .T&C's apply.

Food allergies before ordering your food & drink, please speak to member of staff if you have any allergies or would like to know more about the ingredients. We can not guarantee that all our dishes are 100% free from nuts or other derivatives.

(W)Wheat , (S)Soya, (E)Egg, (Ce)Crustacean, (D)Dairy, (F)Fish, (G)Gluten, (V)Veg (C)Celery, (Ve)Vegan, (N) Nuts

