

FESTIVE FAYRE EVENING MENU

2 COURSES £24.95 - 3 COURSES £29.95
AVAILABLE 24TH NOV - 30TH DEC 5PM-9PM

STARTERS

Beetroot & Ricotta Salad with Walnuts and a citrus dressing
Baked Camembert with Figs, honey and Artisan bread
Chicken Liver Pate with Onion Chutney and Artisan bread
Festive Soup of the day with Artisan bread and Butter
Ham Hock Terrine with pickled shallots, cauliflower puree and piccalilli
Sticky Pork Belly Bites with soy glaze, chilli and sesame

MAINS

Roast Turkey or Gammon, Yorkshire pudding, red wine gravy, sage and onion stuffing,
pigs in blankets, potatoes, and vegetables
Beef Bourguignon served with red cabbage and Artisan Bread
Chorizo & Melted Brie Beef Burger, 2 Beef patties, Chorizo, Brie and Chilli Jam
with blue cheese dressing on the side.
Salmon and spinach linguine with Parmesan and white wine
Grilled chicken Diane with chive mash and winter veg
Lamb Henry, with chive mash, Red wine & rosemary sauce (£2.5 supp)

DESSERT

Lemon Meringue tart with cream
Salted caramel and chocolate profiteroles
Sticky Toffee Pudding, ice cream or custard
Mint Choc Chip ice cream Sundae
Christmas pudding with brandy sauc
Festive cheeseboard, crackers, grapes, Christmas chutney (£2 Supp)

Vegan options available on request

Gluten Free available if requested at time of ordering
If you suffer from any allergies or dietary requirements please let us know at time of booking and we will work with our chef to cater for your needs as best as possible. Although some dishes do not contain nuts, we can not guarantee they have not come in contact with nuts or peanut traces.

TO BOOK A TABLE CALL 01744 881881