



CHRISTMAS SET MENU

STARTERS

GOATS CHEESE, BEETROOT & PANCETTA

Warm goats cheese, grilled courgettes, beetroot, crispy pancetta, honey & walnuts (V available)

KATSU CHICKEN GOUJONS

Crispy chicken goujons with citrus & sriracha mayo

SMOKED SALMON

Smoked salmon, celeriac remoulade, capers, lemon and crostini (GF available)

DUCK & ORANGE PATÉ

Duck, pork and orange paté, cranberry and red onion jam, pistachio and grilled foccacia (GF available)

MAINS

250G SIRLOIN STEAK

Served with baked onion, vine ripened tomatoes, onion rings, chips and peppercorn sauce
(£2.50 supplement) (GF available)

SEA BREAM

Grilled sea bream fillet, new potatoes & green beans, garlic butter and lemon (GF)

TOMATO & MOZZARELLA GNOCCHI

Tomato & mozzarella filled gnocchi, mixed mushrooms, tomato sauce and mascarpone cheese (v)

ROAST TURKEY

Roast turkey with pork & onion stuffing, pigs in blankets, with all the trimmings (GF available)

DESSERTS

CHURROS WITH CHOCOLATE, SALTED CARAMEL & CINNAMON SUGAR

Served with vanilla ice cream (v)

ICE CREAMS & SORBETS (V)

CLASSIC CHRISTMAS PUDDING

Classic Christmas pudding with warm custard and berries (v)

CHEESE BOARD

Selection of local, British and Continental cheeses served with chutney,
grapes and crackers (v) *(Gluten free bread available)*

3 COURSE £39 PER PERSON

PLEASE BE AWARE THAT THERE COULD BE NUT TRACES IN SOME OF THE INGREDIENTS USED IN THE PREPARATION OF OUR MENUS.
IF YOU HAVE SPECIFIC DIETARY REQUIREMENTS PLEASE INFORM YOUR WAITER.