



Christmas menu

Three courses for £29.95 per person

Starters

French Onion Soup with Comté Croutons

Crayfish Cocktail with Lemon Mayonnaise, Crispy Baby Gem & Avocado

Baked Goats Cheese with Julienne Apple, Raisins, Dressed Leaves & Croutons (can be Vegan)

Chicken Liver Parfait, Brioche Toast, Red Onion Salad & Cornichons

Main Course

*Traditional Roast Turkey with Garlic & Herb Roasted Potatoes, Brussel Sprouts,
Honey Roasted Carrots with Thyme & Rosemary Jus*

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*Celebration Stuffed Pumpkin with Quinoa, Mushroom, Spinach & Riotta Cheese with
Baby New Potatoes, Root Vegetables & Gravy (can be Vegan)*

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*Slow Braised Bavette Beef in Bourginone Sauce with Crème Fraîche
Garlic Sautéed Spinach, Mushrooms & Baby Onions*

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Roasted Salmon with Dill Hollandaise, New Potatoes, Spring Onion, Beans & Butter Glazed Peas

Desserts

Traditional Christmas Pudding with Brandy Sauce

Clementine Cheesecake with Spiced Cranberry Compote

Chocolate Brownie with Vanilla Ice Cream & Chocolate Sauce

Sticky Toffee Pudding with Coconut & Vanilla Ice Cream (Vegan)