



FESTIVE MENU

3 courses £45

With Christmas crackers

STARTERS

Soup of The day (vg)

Chicken Liver Parfait
Apple chutney and toasted brioche

Panko King Prawns
Saffron Aioli

Smoked Duck Breast
mango, sweet chilli

MAINS

Ratatouille Pie
vegan gravy (vg)

Stone Bass Fillet
crushed new potatoes, green beans, lemon sauce

Slow Cooked Ox Cheek
horseradish mash, parsely salad

Turkey Breast
sage & onion, fondant potatoes, cranberry

Roast Chicken Breast
mushroom & tarragon sauce, tenderstem brocolli

SIDES

selection of sides will be served for the table

Truffle Chips

Brussels Sprouts

Dauphinoise Potates

DESSERTS

Sticky Toffee Pudding
toffee sauce, clotted cream ice cream

Lemon Posset
raspberry, shortbread

Chirstmas Pudding
brandy sauce, vanilla ice cream

Mince Pie Parcels
Selection of teas and coffees

