

CHRISTMAS

DINNER

SERVED FROM 6PM

29TH NOVEMBER TO 24TH DECEMBER

Winter vegetable and lentil soup, sour dough roll VG RGF

Smoked haddock, leek and mozzarella fishcake,
rustic tomato sauce, rocket, basil oil

“Napoleons” classic prawn cocktail, Bloody Mary mayonnaise,
buttered wholemeal bloomer RGF

Chicken and duck liver parfait, Christmas spiced plum
and cranberry chutney, brioche toast RGF

Duo of melon and exotic fruits, coconut puree, crystallised ginger syrup,
mango sorbet, toasted coconut VG GF

Hand carved roast turkey with all the festive trimmings RGF

Slowly cooked belly pork, clotted cream mash,
honey roasted root vegetables, crackling, sage jus GF

Chargrilled sirloin steak, crushed potato and beef shin hash,
red onion compote, bone marrow gravy GF

Escalope of salmon, green herb crumb, crayfish and saffron risotto,
butternut squash velouté RGF

Mushroom, spinach and sweet potato wellington,
braised red cabbage and apples, thyme jus VG

All mains served with a selection of vegetables and potatoes

Biscoff cheesecake, toasted marshmallows,
salted caramel pearls, caramel sauce

Christmas pudding, rum soaked raisins,
honeycomb ice cream, brandy sauce V RGF

Double chocolate brownie, cherry compote,
Amaretti and cherry ice cream V

A selection of cheese, chutney,
crackers, celery and grapes RGF



DRINK*



3 COURSES*



£5 BET*

SUN - WED

£30

THU - SAT

£42

CHRISTMAS EVE

£30

£10pp non-refundable deposit required within 7 days of booking.

V VEGETARIAN VG VEGAN GF GLUTEN FREE

RGF REQUEST GLUTEN FREE ALTERNATIVE RVG REQUEST VEGAN ALTERNATIVE