



Christmas MENU

1 COURSE £18 | 2 COURSES £24 | 3 COURSES £29

STARTERS

Butternut Squash Soup

Served with a homemade Brie and cranberry scone.

Prawn & Crayfish Cocktail

Prawn and crayfish in a classic sauce, with homemade festive focaccia.

Chicken Liver Parfait

Topped with a sweet orange gel and served with an oat biscuit.

MAINS

Traditional Roast Turkey

Roast turkey breast with a festive sausage roll, duck-fat roast potatoes, sprouts with bacon, and roasted root vegetables.

Seafood Chowder

A homemade creamy seafood chowder packed with seasonal fish and shellfish.

Festive Nut Roast

Chef's nut roast with potato, date sauce and roasted root vegetables.

DESSERTS

Christmas Pudding Fondant

A warm Christmas pudding flavoured fondant with a rich brandy sauce.

Gingerbread Crème Brûlée

Homemade crème brûlée infused with zingy gingerbread spices.

Festive Cheese Board

A selection of seasonal cheeses served with crackers.