



CHRISTMAS SET MENU

TWO COURSES 32.50 THREE COURSES 39.50

GLASS OF PROSECCO OR HOUSE RED WINE ON ARRIVAL

STARTERS

HOME-MADE SOUP (V)

Served with croutons

STILTON & WALNUT CROQUETTES (V)

With spicy cranberry and baby leaf salad

SCOTTISH SMOKED SALMON

Smoked salmon tartar with capers, keta and crème fraiche, served with blini

GAME TERRINE

Pheasant & venison terrine, Cumberland sauce, toasted rustic bread

MAINS

TRADITIONAL ROAST TURKEY

Roast bronze turkey with sage & chestnut stuffing, pigs in blankets, sprouts, roast parsnips and potatoes roasted in goose fat

POT ROASTED MONKFISH

Monkfish wrapped in bacon, served with a lentil and vegetable ragout

BRAISED BEEF CHEEKS

Braised beef cheeks, port wine jus, served with horseradish mash, long stem broccoli and roast shallots

WILD MUSHROOM RAVIOLI (V)

With a truffle and herb butter on a bed of curly kale

DESSERTS

COFFEE PANA COTTA

With Baileys cream & pistachio brittle

CHRISTMAS PUDDING

With Brandy sauce

MINCE PIE

With Brandy butter

A SELECTION OF ICE CREAM & SORBET

Pistachio, peanut butter, chocolate and vanilla
Lemon, mango, coconut and strawberry sorbet

A SELECTION OF ENGLISH CHEESES

Four artisan cheeses from the British Isles

TEA, COFFEE & SEASONAL HOME-MADE COOKIE

Our food is prepared in kitchens which handle nuts. Should you suffer from any allergies, please ask our wait staff who will be happy to answer any questions about our menu. (V) Suitable for vegetarians