

Christmas

Lunch, 3 courses 19.95

STARTERS

BRESAOLA (NG)

served with celeriac remoulade and truffle oil
(supp £1)

MINISTRONE SOUP (VG, NG)

winter vegetables, chickpeas and cannellini beans

CHICKEN & DUCK TERRINE

red onion and cranberry chutney,
with foccacia croutes

SMOKED SALMON

with capers and dill mascarpone

CREAMED GARLIC MUSHROOMS (V)

served on a baked polenta cake with rocket

DESSERTS

SPICED APPLE & MINCEMEAT CRUMBLE

served with vanilla ice cream

VANILLA PANNA COTTA

with mulled wine poached plums

DARK CHOCOLATE & HAZELNUT BROWNIE

frangelico anglaise, and a dusting of honeycomb

CHAMPAGNE SORBET (VG, NG)

MAINS

SLOW COOKED FEATHERBLADE OF BEEF (NG)

in a red wine sauce, roast mushrooms, pancetta,
and silver skin onions (supp £2)

TURKEY INVOLTINI

hand rolled turkey escallop with Tuscan ham,
herb stuffing, braised red cabbage and a red
wine & chestnut sauce

ROASTED CELERIAC STEAK (VG, NG)

coated in nuts & seeds, pickled veg salad,
and a spiced tomato sauce

HOMEMADE CANNELLONI (V)

with roasted winter vegetables, tomatoes and
garlic finished with fresh herbs and chilli oil

ROASTED FILLET OF SMOKED HADDOCK

with creamed leek and spinach tagliatelle, and a
soft poached egg

Family service roast potatoes with rosemary
& garlic, carrots, and green beans

Christmas

Evening, 3 courses 29.95

STARTERS

BRESAOLA (NG)

served with celeriac remoulade and truffle oil

MINISTRONE SOUP (VG, NG)

winter vegetables, chickpeas and cannellini beans

CHICKEN & DUCK TERRINE

red onion and cranberry chutney,
with foccacia croutes

SMOKED SALMON

with capers and dill mascarpone

CREAMED GARLIC MUSHROOMS (V)

served on a baked polenta cake with rocket

DESSERTS

SPICED APPLE & MINCEMEAT CRUMBLE

served with vanilla ice cream

VANILLA PANNA COTTA

with mulled wine poached plums

DARK CHOCOLATE & HAZELNUT BROWNIE

frangelico anglaise, and a dusting of honeycomb

CHAMPAGNE SORBET (VG, NG)

MAINS

SLOW COOKED FEATHERBLADE

OF BEEF (NG)

in a red wine sauce, roast mushrooms, pancetta,
and silver skin onions

TURKEY INVOLTINI

hand rolled turkey escallop with Tuscan ham,
herb stuffing, braised red cabbage and a red
wine & chestnut sauce

ROASTED CELERIAC STEAK (VG, NG)

coated in nuts & seeds, pickled veg salad,
and a spiced tomato sauce

HOMEMADE CANNELLONI (V)

with roasted winter vegetables, tomatoes and
garlic finished with fresh herbs and chilli oil

ROASTED FILLET OF SMOKED HADDOCK

with creamed leek and spinach tagliatelle, and a
soft poached egg

Family service roast potatoes with rosemary
& garlic, carrots, and green beans
