

Christmas Menu

To Start

Smoked Salmon and Cheddar Fishcake with Homemade Tartare Sauce £8.95

Parsnip, Apple and Sage Soup (GF possible) £6.95

Twice Baked Cheese Souffle £9.95

Mains

Slow Roasted Turkey Breast with Duck Fat Roasted Potatoes, Sausage Meat Stuffing, Braised Red Cabbage, Honey Roast Parsnips, Sprouts, Ludlow Chipolata and Pan Jus (GF Possible) £19.95

Chestnut, Cashew and Rosemary Nut Roast with Roast Potatoes, Braised Red Cabbage, Honey Roasted Parsnips, Sprouts and a Pinot Noir Jus (Vegan Possible) £16.95

Oven Baked Salmon Wrapped in Prosciutto with Dill Crushed Potatoes, Fresh Greens and a Mango Salsa £21.95

To Follow

Prosecco and Raspberry Posset with Shortbread Biscuit £8.95

Coconut and Lime Cheesecake with Clotted Cream Ice Cream £8.95

Traditional Christmas Pudding with Homemade Brandy Cream £7.95

Festive Affogato – Espresso Coffee, Caramel Ice Cream, Baileys Irish Cream Liquor and an Amaretti Biscuit £9