

Festive Dinner Menu

Honey and dill gravadlax, smoked mackerel pate, pickled cucumber relish

Chicken liver, bacon and cranberry terrine, mulled redcurrant jelly

Winter vegetable and spiced parsnip soup, sour dough bread (v)

Cocktail of seasonal melon with forest berries (v)

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Roasted crown of turkey, bacon and chipolata rolls, sage stuffing

Slow cooked beef blade steak, shallots, mushrooms, port and stilton sauce

Grilled fillets of sea bass, pomegranate, pine nut and chervil crust

Stuffed red pepper with chestnut and sprout risotto, white wine cream sauce (v)

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Clementine and passion fruit cheesecake, fruit coulis

Traditional Christmas pudding, brandy sauce

Black forest roulade, clotted cream

Trio of local cheeses, grapes, celery, biscuits

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Freshly filtered coffee with chocolate mints

2 course Dinner ~ £21.00 per person

3 course Dinner ~ £26.00 per person

Available Monday to Saturday ~ 23rd November until 29th December 2018

