



# CHRISTMAS MENU

SERVED FROM 15<sup>TH</sup> - 27<sup>TH</sup> DECEMBER  
COMPLIMENTARY GLASS OF MULLED WINE  
OR CIDER ON ARRIVAL



MAIN COURSE - £25  
2 COURSE - £35 PER PERSON  
3 COURSE - £45 PER PERSON



## STARTERS CHOOSE ANY ONE

Spiced Parsnip Soup

Served with Micro Greens, Parsnip Crisps & Sourdough

Prawn Cocktail

Lemon Dill Mayonnaise & Seasonal Salad Greens

Pork Liver Pate with Duck & Orange

Served with Toasted Crostini and Plum & Apple Chutney



PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS ANY KNOWN FOOD ALLERGIES  
OR INTOLERANCES. WE LEVY A DISCRETIONARY 10% SERVICE CHARGE. PRICES ARE INCLUSIVE  
OF UK VAT



# CHRISTMAS MENU

MAINS  
CHOOSE ONE

Roast Turkey Breast or Beef

Pigs in Blankets, Thyme Roasted Potatoes, Honey Glazed Parsnips & Carrots, Seasonal Veg, Braised Red Cabbage, Apricot Stuffing, Yorkshire Pudding & Gravy

Pan Seared Orange & Honey Glazed Salmon

Served with Roast Potatoes & Charred Vegetables

Beetroot & Nut Wellington (Vg)

Roast Potatoes, Honey Glazed Carrots, Seasonal Veg & Horseradish Sauce

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## DESSERTS CHOOSE ONE

Sour Cherry & Chocolate Meringue Crusted  
Roulade

Homemade Vanilla Ice Cream OR Cornish Clotted Cream

Traditional Christmas Pudding  
Served with Brandy Clotted Cream

Clementine Cheesecake

Smooth, creamy clementine cheesecake topped with a  
fresh and zesty clementine sauce

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