

Festive Set Menu

2 courses £20.00 3 Courses £25.50

(Available 26th November – 24th December - Monday to Saturday 12pm-3pm & 5pm-9pm)

Starters

Curried parsnip soup, chilli & lime crème fraîche & breads D,V,G*

Duck & chicken liver pâté, toasted brioche, onion chutney & watercress D,G*

Twice baked goat's cheese soufflé, textures of beetroot, dressed leaves & croutons D,G,V

Thai spiced fish cakes, lime mayonnaise, coriander & parsley cress D,G*

Mains

Roast turkey breast, braised leg meat, roast potatoes, seasonal vegetables, chipolatas, Yorkshire pudding & roast gravy D,G*

Confit duck leg, braised red cabbage, fondant potato & red wine jus

Pan fried salmon fillet, crushed new potatoes, roasted broccoli & smoked almonds, hollandaise & watercress

Mushroom & spinach Wellington, crispy leeks, broccoli & roasted onion cream V,D

Puddings

Christmas pudding & brandy cream G,D,V,N

Lemon tart, raspberry sorbet & shortbread crumb V,G,

Colonels Cup – lemon sorbet & raspberry vodka V+

Cheese board for one - Cheddar, brie, Stilton, crackers, celery & grapes V,D,G

N = Contains Nuts D = Contains Dairy G = Contains Gluten V = Suitable for Vegetarians V+ = Suitable for Vegans
*Dish can be adapted to be gluten / dairy / nut free, please speak to a member of the team

Includes a Christmas cracker

We kindly request a £10 per person deposit & a pre order on this menu

