

Festive A La Carte Menu

STARTER

- Roast parsnip & apple soup, honey glazed crouton **£4.95**
- Sausage, bacon & leek tart, redcurrant salad, sage oil **£5.95**
- Smoked ham hock terrine, apple & fig salad, Melba toast **£5.95**
- Balsamic & shallot tatin, chestnut & watercress salad **£6.50**
- Smoked haddock fishcake, pea purée, mixed leaf salad **£6.95**
- Prawn cocktail, smoked salmon, spicy Marie Rose sauce **£7.50**

MAIN

- Honey glazed gammon steak, rosemary roasted potatoes, cranberry & walnut salad **£10.95**
- Traditional roast turkey with all the trimmings **£11.50**
- Mushroom, feta & leek Rossini, roast chestnut & redcurrant Parmentier potatoes, creamed tarragon leeks **£11.50**
- Traditional fish & chips, minted mushy peas **£12.50**
- Beef & ale pie, creamy mash potato, rich gravy **£12.95**
- Two-way beetroot & grilled goats' cheese risotto, candied walnut salad, truffle oil **£12.50**
- Chicken breast filled with chestnut stuffing, bubble & squeak, cranberry jus **£14.50**
- Blade of beef, celeriac mash, shallot tart, red wine jus **£14.95**
- Sea bass, spring onion & spinach mash, cucumber & pak choi salsa **£14.95**
- Chargrilled sirloin steak, vine tomato, chunky chips, peppercorn sauce **£18.95**

All served with fresh vegetables

DESSERT

- Christmas pudding, warm brandy sauce **£5.95**
- Cheese & biscuits, pear chutney **£6.50**
- Spiced apple cheesecake, cinnamon syrup, toffee crunch ice cream **£6.50**
- Mulled berry panna cotta, langues de chat **£6.50**
- Chocolate brownie sundae **£6.50**

See terms and conditions for bookings.