

Christmas Specials

December 17th – 20th

Root vegetable velouté with toasted pumpkin seeds
Chicken liver pate with oatcakes, date chutney and salad

Pan seared Salmon fillet with a dill & parmesan risotto
and green beans

Roast turkey breast roulade wrapped in streaky bacon stuffed with sage and onion stuffing
served with cranberry chipolata, braised carrots, herb butter roast potatoes, savoy cabbage,
cranberry sauce, and turkey jus

Cauliflower, grain mustard and smoked apple wood cheddar bake served with toasted garlic
ciabatta and rocket & red onion salad

Pomegranate & prosecco trifle topped with Chantilly cream
Mulled wine poached pear crumble served with vanilla ice cream

2 course £20

3 course £25