



Christmas MENU

AVAILABLE UNTIL SATURDAY 23RD DECEMBER. FOR PRE-ORDER ONLY.
PLEASE NOTE THIS MENU IS NOT AVAILABLE ON SUNDAYS OR MONDAYS
2 COURSES £30 or 3 COURSES £38

To Start

Tipsy Smoked Haddock

Tender smoked haddock with beetroot pearls, vodka crème fraiche & poached quail egg.

Roasted Parsnip and Truffle Soup (VG)

Crusty bread and chef's homemade special butter.

Jingle Bell Giant Bauble

Minced pork & beef ball with fresh sage, cranberry and gooey brie centre in a rich tangy tomato sauce.

Butternut Squash & Mint Risotto (VG)

Velvety risotto with roasted butternut squash & fresh mint topped with confit garlic.

Chicken Liver & Redcurrant Pate

Balsamic glaze, mini toasts with fig, apple & ale chutney.

The Main

Chicken & Blanket

Chicken supreme stuffed with chestnut & cranberry stuffing, wrapped in streaky bacon served with creamed mash potato, roasted carrots and wholegrain mustard sauce

Banditti Salmon

Salmon baked in dark rum with honey butter glaze, topped with creamy dill sauce and a festive twist on tapenade; dried cranberries, roasted almonds, pomegranate & parsley blended with orange & lemon dressing served with roasted skin on parmesan potatoes.

Roasted Garlic & Herb Turkey

Delicious roasted turkey with honey-glazed carrots and parsnips, red cabbage, pigs in blankets, roast potatoes, chestnut and cranberry stuffing, gravy & Yorkshire pudding.

Spiced Duck Breast

Pan-seared Christmas spiced marinated duck breast, served with a chunky citrus & pomegranate sauce with truffle mash and wilted asparagus.

Butternut Squash & Almond Wellington (VG)

A combination of butternut squash, almond & lentils, hand-wrapped in vegan puff pastry served with roasted carrots, wilted spinach and leeks with gravy

Dessert

Festive Loaded Waffle

Warm Cinnamon Belgian waffle topped with caramelised apple crumble & Bourbon vanilla ice cream

Lemon & Raspberry Parfait

A light tangy creamy lemon parfait, with raspberry soft compote centre, dipped in white chocolate cocoa butter & finished with a shimmer of gold.

Chocolate & Clementine Torte

A gluten-free chocolate brownie base with a chocolate & clementine-flavoured mousse finished with a thin layer of dark chocolate ganache

Traditional Christmas pudding (VG)

A moist Christmas pudding with dried vine fruits, soaked in cider, brandy & rum served with brandy sauce

Cheese Board - £4.50 supplement

Selection of 3 cheeses, fig & apple chutney, crackers, grapes & home-made chef's special butter

A £10 per person deposit required at the time of booking. Pre orders must be received no later than 10 days prior to your booking.



Name										
Starters										
Smoked Haddock										
Parsnip Soup (VG)										
Giant Bauble										
Butternut Risotto										
Chicken Pate										
Mains										
Chicken & Blanket										
Banditti Salmon										
Herb Turkey										
Spiced Duck										
Butternut Wellington (VG)										
Desserts										
Loaded Waffle										
Lemon & Raspberry Parfait										
Chocolate Torte										
Xmas Pudding										
Cheese Board £4.50 supp										

Kindly notify us if you have any allergies or specific dietary preferences such as vegetarian or vegan requirements when selecting your menu options.