

Festive Season

From 29th November 2019 until 30th December 2019 (excluding the 25th December)

Available for Lunch Only

Sautéed King Prawns

Ginger & Herb Garlic Butter, Cherry Tomato Sauce sat on Toasted English Muffin

Chicken & Ham Terrine

Pickled Girolles, Tarragon Mayonnaise & Honey Mustard Dressing

Chicory Tart

Walnut and Pear Salad, Deep Fried Blue Cheese

Spiced Butternut Squash Soup

Traditional Roast Turkey

With Seasonal Trimmings, Light Gravy

8 oz Ribeye Steak (Supplement £5.00)

Served with a choice of Peppercorn or Mushroom Sauce

Pan Roasted Duck

Served with a Cherry Brandy Sauce

Herb Crust Fillet of Salmon

With a Garlic Lemon Butter Sauce

Aubergine Parmigiana (V)

Served with a Rich Italian Tomato and Basil Sauce, Parmesan Shavings

All the above are served with

Buttery Roast Potatoes and Seasonal Vegetables

Traditional Christmas Pudding

With a Brandy Sauce

Sticky Toffee Pudding

With Toffee Sauce & Vanilla Ice Cream

Homemade Baileys & White Chocolate Cheesecake

With Gingerbread Biscuit Base

Selection of Brie, Guernsey Cheddar and Stilton

With Fig Chutney, Celery, Grapes & Biscuits

Coffee & Mince Pies

£21.95

We kindly ask for tables of 10 or more that pre-orders are received at least 4 days before your reservation.

A deposit of £15.00 per person is requested before the 1st November 2019 to secure the booking this is not refundable for cancellations made after this date.

Festive Season Menu

From 29th November 2019 until 30th December 2019 (excluding the 25th December)

Available for Lunch & Dinner

Slow Cooked Suckling Pork Belly, Spiced Chilli Crab Bon Bons, Celeriac Puree

Sautéed King Prawns

Ginger & Herb Garlic Butter, Cherry Tomato Sauce sat on Toasted English Muffin

Chicken & Ham Terrine

Pickled Girolles, Tarragon Mayonnaise & Honey Mustard Dressing

Chicory Tart

Walnut and Pear Salad, Deep Fried Blue Cheese

Spiced Butternut Squash Soup

Traditional Roast Turkey

With Seasonal Trimmings, Light Gravy

8 oz Ribeye Steak

Served with a choice of Peppercorn or Mushroom Sauce

Pan Roasted Duck

Served with a Cherry Brandy Sauce

Seared Sea Bass

Served with a Lightly Curried Mussels Sauce

Herb Crust Fillet of Salmon

With a Garlic Lemon Butter Sauce

Aubergine Parmigiana (V)

Served with a Rich Italian Tomato and Basil Sauce, Parmesan Shavings

All the above are served with

Buttery Roast Potatoes and Seasonal Vegetables

Traditional Christmas Pudding

With a Brandy Sauce

Sticky Toffee Pudding

With Toffee Sauce & Vanilla Ice Cream

Homemade Baileys & White Chocolate Cheesecake

With Gingerbread Biscuit Base

Selection of Brie, Guernsey Cheddar and Stilton

With Fig Chutney, Celery, Grapes & Biscuits

Coffee & Mince Pies

£28.95

We kindly ask for tables of 10 or more that pre-orders are received at least 4 days before your reservation.

A deposit of £15.00 per person is requested before the 1st November 2019 to secure the booking this is not refundable for cancellations made after this date.