

FESTIVE CHRISTMAS MENU

AVAILABLE THROUGHOUT DECEMBER.

2 COURSES **£16.95**PP

3 COURSES £21.95PP



TO BOOK CALL 01789 200 166

FESTIVE CHRISTMAS MENU

Terrine of duck liver & fig, with spiced chutney & toasted ciabatta bread

Oak smoked salmon, with lemon & capers

Beetroot carpaccio with rocket, goats cheese & pine nuts

Traditional roast turkey apricot seasoning, wrapped in pancetta with maple syrup glazed sausages wrapped in bacon, roast potatoes, seasonal vegetables, and a turkey Jus.

with the

Pan roasted salmon, rosemary roasted potatoes, seasonal vegetables & chive butter sauce

Wild mushroom lasagne glazed with taleggio cheese (V)

Lemon tart with raspberries

Steamed plum pudding with brandy cream

A selection of local cheeses served with savoury biscuits, celery, mixed grapes & red onion chutney

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AVAILABLE 1ST - 24TH DECEMBER, 7 DAYS A WEEK.
BOOKING ADVISABLE





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