

Dinner Festive menu

Three course for £37.50

Two courses for £31.50

Starters

Tomato and Basil Soup, herb oil, bread (VG)

Chicken, Cranberry and Pancetta Terrine, Apricot, Ginger chutney, brioche

Prawn cocktail, bread

Red pepper, Spinach, feta tartlet, mix salad, red pesto (V)

No meat meatballs, Arrabiatta sauce, ciabatta (VG)

Mains

Turkey roulade stuffed with sage and onion wrapped in bacon, roast potatoes, honey roasted carrots and parsnips, Brussel sprouts, gravy

10oz Pork cutlet, wholegrain mustard mash, green beans, chunky apple sauce

Braised Lamb, dauphinoise potatoes, honey roasted carrots, mint gravy

Hake, new potato, seasonal veg, cream and herb sauce

Mediterranean vegetables Risotto, green pesto, parmesan (V)

Chicken Supreme, new potatoes, gremolata, seasonal vegetables

Sweet potato and red onion marmalade tart, seasonal vegetables, tomato sauce (VG)

Desserts

Apple and Raspberry Crumble, custard

Christmas pudding, brandy sauce

Dark chocolate and orange tart, caramelised oranges (VG)

Vanilla cheesecake, forest fruit

Ice cream and sorbet selection (3 scoops)

Kids menu - £15 for 2 courses (under 12)

Standard Terms and Conditions apply. The dishes are subject to availability and can be changed with no notice. A non-refundable deposit of £10 per person will be required to confirm the booking with a pre order of the menu choice at least 5 days before the day of the booking for a table of six or more. The festive menu will be available from 24th November 2023 until 24th December 2023. A 10% discretionary service charge will be added to the final bill for tables of 8 or more.