



December Festive Menu

A LA CARTE FROM THE MENU BELOW OR CHOOSE ONE OF OUR SET MENUS FOR YOUR PARTY

MENU A - 3 COURSE £40.00 MENU B - 3 COURSE £33.00 MENU C - 3 COURSE £29.00

STARTERS

£8

Smoked Salmon, Yorkshire Pudding, Grated Beetroot and a Vodka Creme Fraiche

Oysters with Apple & Horseradish Dressing (GF) (£2 supplement)

Vegan Mushroom, Chestnut & Cranberry Tart

Baked Camembert Wrapped in Prosciutto in a Brioche Bun

Grilled Goat's Cheese with Cranberry Dressing (GF)

MAIN COURSES

Slow Roasted 1/2 Rack of Pork Ribs in a Cranberry Based BBQ Sauce, Side Salad, Bacon Dusted Fries and a Cranberry & Orange Slaw (GF) (Menu C)

£18

Stuffed Saddle of Venison with Prunes & Brioche, Roasted Vegetable Medley, Yorkshire Pudding and a Redcurrant & Chocolate Jus (Menu A)

£27

Pan Fried Calf's Liver on a Potato Rosti, Creamed Leeks, Crispy Onions, Chorizo Jam and a Rich, Red Wine Gravy (Menu B)

£20

3 Fish Roast - Fresh Salmon Fillet, Stuffed with Smoked Haddock and Crayfish, New Potatoes & Vegetables, Served with a Lemon, Hollandaise Style Sauce (GF) (Menu A)

£27

Turkey Wellington Stuffed with Brie & Cranberry, Served with Roasted New Potatoes, Root Vegetable Terrine, Peppered Sprouts Stuffing and a Delicious Turkey Gravy (Menu B)

£20

Vegan Jackfruit "Chicken Wings", Served with Fries, Vegan Orange & Cranberry Slaw and a Side Salad (Menu C)

£18

Sausage & Mash - local butcher's sausages, creamy mash, fried onions and a red wine gravy (Menu C)

£18

DESSERTS

£8

Deluxe Hazelnut Cheesecake

Mince Pie & Bailey's Eton Mess

After 8 Chocolate Marquise with Clotted Cream (GF)

Vegan Chocolate & Orange Tart

Flourless Chocolate Torte (GF)

