

Festive MENU

29,95 € for three courses



Starters

CHEF'S FESTIVE SOUP OF THE DAY

served with warm, crusty bread.
(Vegan & GF option available)

MULLED WINE CURED SALMON

with cream cheese, garnished with a winter vegetable salad

HAM HOCK TERRINE

with piccalilli and toasted sourdough

BRUSCHETTA WITH OLIVE TAPENADE

homemade black olive tapenade on toasted sourdough, accompanied by sun-dried tomatoes, torn mozzarella and fresh basil

Mains

ROAST FREE RANGE TURKEY BALLOTINE

served with all the traditional trimmings including pigs in blankets and cranberry sauce ~ served with panaché vegetables and roasted potatoes

SLOW COOKED BEEF

with horseradish mash and red wine jus, accompanied with classic Yorkshire pudding ~ served with panaché vegetables and roasted potatoes

CHARGRILLED PORK LOIN

glazed with lemon and honey, served with Pommes Anna potatoes and a pork bonbon ~ served with panaché vegetables

HOMEMADE FISH PIE

with prawns, mussels and smoked haddock in a rich cream sauce, finished with Parmesan ~ served with new potatoes and tenderstem broccoli

ROOT VEGETABLE TARTE TATIN

a medley of roasted carrots, parsnips, celeriac and beetroot with a honey-thyme caramel glaze, encased in crisp puff pastry ~ served with roasted potatoes and panaché vegetables - braised red cabbage, carrot & swede mash, and tenderstem broccoli

CAULIFLOWER CHEESE

add for a 2 € supplement

Desserts

POACHED LOCAL PEARS

poached in red wine with warming spices, herbs and citrus, finished with a dollop of crème fraîche

APPLE, GRANOLA & OAT CRUMBLE

homemade and served with your choice of ice cream or custard

CHOCOLAT MOUSSE

classic French-style mousse topped with chopped hazelnuts and fresh cream

CHRISTMAS PUDDING

served with brandy sauce or ice cream

A SELECTION OF ICE CREAMS & SORBETS