



EST. 1709

Festive Menu

Starters

Goat's cheese panna cotta

Ruby port poached pear, smoked beetroot gel, rocket leaves (V, GF)

Duck liver parfait

Orange segments, pomegranate, baby salad leaves, brioche croute (*GF)

Citrus cured salmon

Compressed watermelon, cucumber jelly, mix salad, ciabatta crostini (DF, *GF)

Main courses

Roasted breast of turkey

Cranberry & thyme stuffing, pigs in blankets, roasted potatoes, seasonal vegetables, gravy

Roasted aged striploin of beef

Yorkshire pudding, pigs in blankets, roasted potatoes, selection of seasonal vegetables, gravy

Pan fried pave of hake

Roasted new potatoes, chorizo, fennel, beurre blanc (GF)

Butternut squash, spinach & brie parcel

Roasted potatoes, selection of seasonal vegetables, vegetarian gravy (V)

Sea salt aged 8 oz Sirloin steak

Mushroom, tomato, dressed salad leaves, chips (£6 supp) (GF, DF)

Desserts

Christmas pudding

Brandy sauce, clotted cream or vanilla ice cream (V, *GF)

Spiced treacle tart

Honey roasted fig, gingerbread crumb, cinnamon ice cream (V)

Belgian chocolate delice

Candied hazelnuts, blood orange sorbet (V)

Cheese platter

Quickes extra mature cheddar, Cornish Brie, Beenleigh blue, wafers, chutney, quince jelly,
(£3 supp)

2 course £ 22.95

3 course £ 26.95

*Denotes dishes that are or can be adapted to be gluten free, please ask your server