



Christmas Menu 2023

Starters

Classic prawn Cocktail

Scallop Carpaccio with Espelette pepper & lime

Cream of Pumpkin Soup (v)

Cinnamon, Button Mushroom, Wild Mushroom & Manchego croquetas (v)

Mains

Roast Beef (£5pp Surcharge applied)

with Clotted Cream Mash, seasonal vegetables, & bone marrow gravy

Duck Confit

with red cabbage, five spice potato rosti, plum & apricot chutney and a red wine jus

Wing Rib Steak (£7pp Surcharge Applied)

with Bone Marrow Mash, roasted root vegetables, a Yorkshire pudding, and a red wine jus

Classic Christmas Turkey

with roast potatoes, seasonal vegetables, pig in blanket, stuffing & gravy

Mille-Feuille of Roasted Vegetables & Feta Cheese (v)

with petit vegetables, and a pimento jus

Seared Wild Seabass

Flavoured with Chervil roots & champagne sauce

Desserts

Stonking Rum Cake (v)

with stem ginger smoked mascarpone

Christmas Pudding

with brandy butter

Chocolate Coffee Meringue Pie (v)

Churros (v)

with cinnamon sugar & warm chocolate sauce

All meals include Christmas Crackers, after meal tea & coffee with miniature mince pies

2 Course Meal – £32.50 per person

3 Course Meal - £38.95 per person