

CHRISTMAS MENU

3 COURSES - £38PP

FROM 20TH NOV TO 19TH DEC 2026

STARTER

Homemade Leek and Potato Soup, Welsh Rarebit Tostada
Smoked Salmon, Buttermilk & Horseradish dressing, Pickled Red Onion
Duck & Leek Terrine, Red Onion Marmalade, Toast
Crispy Fish Goujons, Homemade Tartare Sauce
Beetroot & Raspberry Salad, Whipped Goat's Cheese, Toasted Walnuts

MAIN COURSE

Turkey Escalope, Pigs in Blanket, Festive Vegetables, Roast Potatoes and Red Wine Jus
Grilled Salmon, Seasonal Vegetables, Prawn & Chive Veloute
Roast Duck Breast, Red Cabbage, Honey & Five Spice Sauce
Slow Cooked Shank of Lamb, Roast Winter Vegetable and Red Wine Jus
Fillet of Beef Medallions, Wild Mushrooms, Pancetta, Baby Onion and Pepper Sauce
Wild Mushrooms Strogonoff Tart, Tenderstem, Rich Tomato Sauce

(All Main Courses are served with a choice of Hand-Cut Chips or Boiled New Potatoes)

Except Turkey which includes Roast potatoes

DESSERT

Traditional Christmas Pudding with Rich Brandy Sauce
Homemade Baileys & White Chocolate Cheesecake.
Rich Chocolate and Orange Tort.

EXTRA SIDES

Panache of Winter Vegetables £4.95 | French Bread £4.00
Garlic Bread £4.95 | Side Salad £4.95
Peppercorn Sauce £4.10

*** THIS MENU DOES NOT INCLUDE SERVICE CHARGE**

