

Sleigh bells ring are you listening?

To Start

Chicken liver and peppercorn parfait,
mulled wine spiced pear chutney, toasted sourdough

Smoked salmon, cream cheese and chive roulade, pickled cucumber and caper salad

Spiced parsnip soup, crème fraiche, toasted seeds

Aged balsamic roasted beetroot and goats cheese tart,
candied walnuts, dressed winter leaves

To Follow

Slow roasted turkey breast,
cranberry stuffing, pig in blanket, roast potatoes, carrot and swede mash, gravy

Roast sirloin of beef,
roast potatoes, Yorkshire pudding buttered greens, port wine gravy

Pan fried South Coast hake fillet,
crab and chilli croquettes, creamed leeks, mussel and thyme cream

Wild mushroom, chestnut and spinach Wellington,
roast potatoes, buttered greens, vegetable gravy

Bottomless sautéed sprouts for the table

To Finish

Traditional Christmas pudding, brandy sauce

Sherry trifle, winter berries, vanilla custard, cream

Dark chocolate and salted caramel torte,
clotted cream, white chocolate shards

British cheese selection, biscuits, grapes, chutney

Christmas Menu

Two courses £22.00, three courses £27.00