



Everyone deserves
A
TREAT
THIS CHRISTMAS

FESTIVE MENU

Starters

Freshly prepared homemade parsnip soup topped with spiced crème fraîche

Smoked mackerel pâté with beetroot & horseradish relish
and chunky rustic bread

Button mushrooms in a creamy Pinot Grigio sauce with rustic bread

Duck confit, game & port wine terrine served with plum & balsamic chutney
and crostini

Mains

Roast turkey breast with orange & cranberry stuffing, bread sauce, cranberry
sauce, bacon-wrapped chipolata and duck fat roasted potatoes

Baked Atlantic cod on leek & chive chowder with sauté baby potatoes

Goat's cheese, red onion & spinach strudel with herby vegetable suet crust,
roasted mushrooms and tomato sauce

Braised beef in red wine with creamy parsley mashed potato, horseradish
crème fraîche and crispy onions

*All main courses served with buttered, crushed rosemary root vegetables
and Brussels sprouts*

Desserts

Christmas pudding with brandy sauce

Homemade vanilla panna cotta with warm mulled pear

Italian chocolate torta macao with whipped cream

Colliers Welsh Cheddar and Cropwell Bishop Stilton served with biscuits,
grapes, celery and caramelised red onion jam

3 courses £25.95

Allergy advice: All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptors do not include all ingredients. If you have a food allergy, please let us know before ordering.