

Festive Events Menu

27th November – 24th December

2 Courses £30	3 Courses £38

Starters

Mini Camembert
Served with fig chutney & crusty bread

Smoked Salmon & Prawn Cocktail
Served with brown bread & onion butter

Brie, Cranberry & Bacon Croquettes
Served with roquette & lemon mayonnaise

Festive Spiced Carrot Soup
Served with a hint of cinnamon & crusty bread

Mains

Glazed Pork Belly
Served with spiced red cabbage, port jus & fondant potatoes

Pan-Fried Sea Bass
Served With prawn, garlic citrus hollandaise, crushed new potatoes & roasted sesame tenderstem

Hand-Carved Roast Turkey
Served with pigs in blankets, roast potatoes, stuffing ball, honey roasted carrots, cranberry sauce & gravy

Beetroot & Butternut Squash Wellington
Served with roast potatoes, stuffing ball, roasted carrots & vegetarian gravy

Desserts

Christmas Pudding with Brandy Sauce

Taste of Christmas Duo
Apple & Spiced Plum Crumble with custard paired with Baileys Crème Brûlée with homemade shortbread

