



Starters

Cauliflower and cheese soup served with bread and butter

Chicken liver paté served with brioche and spiced plums chutney

Gin-cured trout with roasted baby beetroots, apple, horseradish cream, watercress and herb salad

Mains

Stuffed turkey Ballantine with all the trimmings

Salmon en crouete with crushed mint peas and lemony potatoes

Butternut squash risotto with Parmesan and black truffle

Puddings

Crème brûlée with blueberry ice cream and shortbread

Apple & blackberry, macadamia nut crumble with vanilla ice cream

Christmas pudding trifle served with rum custard and dark chocolate



Tea & Coffee included

Crackers and decorations on the table

3 Courses £30 per person (*ex service*)

We will also have turkey on our Specials Board throughout December,
alongside our A La Carte menu.

