

Christmas Set Menu

Starters

Truffled parsnip soup topped with hazelnuts (optional bacon) with warm crusty bread

Hot-smoked salmon with pickled cucumber and horseradish crème fraiche

Warm beetroot and goats cheese with tarragon on a bed of leaves

Duck liver pate with orange and Cointreau served with toasted bread

Mains

Maple butter glazed turkey with bacon stuffing parcels served with roast potatoes, mashed potatoes, pigs in blankets, seasonal veg and rich gravy

Clementine and vodka baked salmon served with buttered new potatoes, sugar snap peas and hollandaise sauce

Slow cooked braised beef in a red wine gravy with root vegetables and wholegrain mustard mashed potato

Spaghetti with prawns, chorizo and fennel served with garlic flatbread

Mixed mushrooms, shallots, and chestnut tart in puff pastry drizzled with truffle oil served with roast potatoes and seasonal vegetables

Desserts

Christmas Tiramisu pot

Festive cheese board with crackers, chutney and grapes

Raspberry and Limoncello trifle

Chocolate Yule log served with vanilla ice cream

Trio of ice creams

3 courses £22

2 courses £18

Bookings required at least 2 days beforehand 01524 770690