



RESTAURANT & BAR

# CHRISTMAS MENU

WELCOME DRINK, NIBBLES AND 3 COURSES 29.95\*

## STARTERS

Feta, Walnut, Cranberry and Apple Salad V  
*with clementine vinaigrette*

Wild Mushroom Soup VG  
*with sautéed wild mushrooms and toasted focaccia*

Smoked Salmon  
*with beetroot salad, horseradish cream cheese and beetroot dressing*

Smoked Chicken Terrine  
*with damson & sloe gin chutney and toasted sourdough*

## MAINS

Pancetta Wrapped Turkey Breast  
*with thyme & apricot stuffing, roast potatoes, roasted vegetables, Brussels sprouts, a piggy in a blanket and red wine gravy*

Pan Fried Sea Bass  
*with prosecco & chive hollandaise, wild garlic rösti and long stem broccoli*

Beef, Bacon and Camembert Burger  
*with cranberry sauce, baby gem lettuce, mayonnaise and fries*

Chargrilled Sirloin Steak  
*with truffle & parmesan fries and wild mushroom sauce (5.00\* supplement)*

Pumpkin, Fig and Chestnut Roast VG | N  
*with roast potatoes, roasted vegetables, Brussels sprouts and a rich vegetable sauce*

## SIDES

Roast Potatoes VG 3.95\*

Pigs in Blankets with Cranberry Sauce 4.75\*

Roasted Parsnips and Carrots VG 3.95\*

## DESSERTS

Christmas Sticky Toffee Pudding V  
*with vanilla ice cream*

Chocolate Orange Cheesecake V  
*with a crunchy cinnamon biscuit*

Panettone Bread and Butter Pudding V | N  
*with an Amaretto custard and hazelnut crumb*

Cheeseboard V | N  
*selection of 3 cheeses with damson & sloe gin chutney, oatcakes and walnuts*

Chocolate Fondant VG  
*with coconut ice cream and cherry sauce*

## TO FINISH...

Add an after dinner drink for £3.95\*

Bill's Irish Cream

Bill's Salted Caramel Irish Cream

A discretionary optional service charge may apply to your bill. Please always inform your server of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request and online. We cannot guarantee the total absence of allergens in our dishes. Our fish dishes may contain small bones and our olives may contain fragments of stone, please take care. Burgers cooked medium carry a higher risk of food poisoning. Unlike a steak, a burger needs to be cooked through to reduce that risk. The Food Standards Agency recommends that children, pregnant women and anyone with a weaker immune system have their burgers well done. Please ask us for more information.  
V-vegetarian VG-vegan N-nuts

\*Please be advised our price is based on pre-Brexit cost prices, if there are any significant price changes once the implications of any future decisions are made then we might need to amend either pricing or ingredients