



FESTIVE MENU

2 courses £27.00 3 courses £32.00

TO START

Parsnip & apple soup served with chunky bread and croutons

Tea smoked mackerel pate served with crisp bread and a chilli salad

Twice baked cheese soufflé served with a pear and pickled walnut salad

Chicken and ham hock terrine served with piccalilli and a mini malted loaf

MAIN EVENT

Roast Turkey with roasted potatoes, roasted vegetables, stuffing, pigs in blankets,
Yorkshire pudding & gravy

28 day aged beef steak served with braised shoulder, fondant potatoes and garlic butter

Pan fried sea bass served with chorizo, fennel and crab gnocchi in a bisque sauce

Roasted provençal vegetable gateau served with a tomato and basil sauce

TO FINISH

Traditional plum pudding served with brandy sauce

Tiramisu

Black forest chocolate tart

Local cheese board served with chutney