



CHRISTMAS FAYRE

STARTERS

HOMEMADE SOUP OF THE DAY fresh breads	
HAM TERRINE piccalilli - toasted ciabatta	

SOUTHERN FRIED "CHICKEN" TENDER DUO pickled slaw - curried mayo	
CALAMARI + CHORIZO GUMBO lemon crumb	

MAINS

ROAST TURKEY PARCELS pigs in blankets - roast potatoes - parsnips - mash - panache vegetables	
STEAMED SALMON mussels, tomato + garlic broth - diced potatoes - cavolo Niro	

FESTIVE PIZZA turkey - bacon jam - pigs in blankets - fresh sage - tomato sauce - mozzarella	
SQUASH + CHICKPEA TAGINE aromatic couscous (add spiced chicken for £3)	

DESSERTS

RICH CHRISTMAS PUDDING brandy sauce	
STICKY TOFFEE PUDDING custard	

BLACK FOREST ROULADE chocolate ice cream - chocolate sauce	
CHEESEBOARD selection of house cheese - biscuits - bacon jam - celery - grapes £2 supplement	

TWO COURSES £22 // THREE COURSES £26



CHEF'S RECOMMENDATIONS

These dishes have been carefully selected by our Head Chef as dishes that are a must try!!