

CHRISTMAS FAYRE

STARTERS

HOMEMADE SOUP OF THE DAY
fresh breads



SOUTHERN FRIED "CHICKEN" DIPPERS
pickled slaw - curried mayo



HAM TERRINE
piccalilli - toasted ciabatta



CALAMARI + CHORIZO GUMBO
lemon crumb



MAINS

ROAST TURKEY PARCELS
pigs in blankets - roast potatoes - parsnips -
mash - panache vegetables



FESTIVE PIZZA
turkey - bacon jam - pigs in blankets - fresh sage -
tomato sauce - mozzarella

STEAMED SALMON
mussels, calamari, tomato + garlic broth - diced
potatoes and tarragon - cavolo Niro

SQUASH + CHICKPEA TAGINE
pearl couscous - almond savoy scone
(add spiced chicken for £2)



DESSERTS

RICH CHRISTMAS PUDDING
brandy sauce



BLACK FOREST ROULADE
cherry ice cream - chocolate sauce



STICKY TOFFEE PUDDING
vanilla ice cream



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!!