



The Menu

SET EVENING

TO START

BREAD, OLIVES & BALSAMIC (V)

SOUP always homemade

CHICKEN LIVER PÂTÉ caramelised onion marmalade / port reduction / toasted brioche

POACHED SALMON RILLETES (GF) sweet pickled cucumber / cream cheese / rocket

CRISPY TERIYAKI BEEF (GF) chinese leaf / sesame / radish

HALF BAKED CAMEMBERT (V) cranberry & balsamic relish / sourdough

PAN FRIED KING PRAWNS (GF) garlic & chilli butter / toasted bruschetta (£1 supp)

MAINS

BAKED FILLETS OF LEMON SOLE (GF)

spinach mousseline / lemon & dill butter sauce

SMOKED BACON STEAK (GF)

wholegrain mustard sauce / maple roasted apple

CARVED TURKEY BREAST

herb stuffing / pig in blanket / stock gravy / cranberry sauce

SLOW ROASTED BRITISH BEEF BRISKET

Guinness stock gravy / honey glazed carrot / creamed mash

CHESTNUT & SPINACH ROAST (V/N)

gratinated Stilton / wild mushrooms / red wine / spinach

MONKFISH MEDALLIONS

chorizo & borlotti bean cassoulet / confit peppers / spinach (£2 supp)

GRILLED 10 OZ BRITISH RUMP STEAK (GF)

caramelized onions / peppercorn sauce / hand cut chips (£2 supp)

DESSERTS

HOMEMADE CHRISTMAS PUDDING brandy & stem ginger cream

BELGIAN CHOCOLATE TORTE (N) raspberry / syllabub / toasted almonds

MASCARPONE CHEESECAKE Cointreau & caramel sauce / honeycomb

LEMON & CRANBERRY SORBET(GF/N) candied fruits & nuts / marshmallow

APPLE & PEAR CRUMBLE vanilla ice cream / toasted oats

SELECTION OF CHEESES biscuits / chutney / celery (£2 supp)

(SM) 2 course £22 / 3 course £28 | Children's Menu £10 | serving 6pm-9pm