



Christmas

MENU

2 Courses £30 - 3 Courses £38.50

Pre-book and pre-order only - Tel: 01323 833243

Starters

Sweetcorn Chowder

A thick creamy, smokie Sweetcorn Chowder served with Homemade Toasted Sourdough and Ginger Croutons - add Chicken +£2.00 - add King Prawns +£2.00

Duck Pate

Served with Fig Jam Cornichons and Homemade Sourdough with Salad Garnish and sliced Fresh Orange

Egg Mayonnaise

Retro, but not! Hard Boiled Eggs served on a bed of Salad with a Harissa Mayo and Granary Bread (Chives, Spring Onion, Cucumber)

Smoked Mackerel

Served on a bed of Salad with sliced Fresh Orange

Mains

Roast Turkey

Served with all the Traditional Trimmings

Braised Pork, Apple Cider Pie

Served with Creamed Mash and Seasonal Veg

Salmon Fillet

Glazed in Mango Chutney and Sweet Chilli, served with New Potatoes and Salad

Mushroom Bourguignon

Mushrooms slow braised in a Red Wine, Carrot, Shallot, Tomato and Thyme reduction served with Parsley New Potatoes and Seasonal Veg (GF, VG)

Desserts

Traditional Christmas Pudding

with Cream, Brandy Butter or Custard

Apple, Mincemeat & Brandy Custard Strudel

with Cream or Ice Cream

Vegan Vanilla Cherry Cheesecake

with your choice of Sorbet

Cheeseboard +£5 Supplement

with Biscuits and Spiced Chutney