



Christmas Evening Menu

Starters

Smoked Mackerel & Horseradish Pate with a salad garnish, toast £9.95

Melting Camembert with an apple & plum chutney, toast (V) £8.95

Cauliflower & White Truffle Soup served with fresh bread & butter (V) £8.50

Baked Prosciutto wrapped Dates with Goats Cheese served on a bed of salad with balsamic drizzle £9.95

Main course

Oven Baked Sundried Tomato & Caper Crusted Salmon Fillet with salsa Verde, fries, vegetables
£21.95

Kenniford Farm Pork Belly with crackling spear, apple & caraway jus, duck fat roasted potatoes, vegetables £22.95

Turkey Ballotine wrapped in Parma Ham with Pork, Apricot & Sage Stuffing with a red
wine & redcurrant jus, duck fat roasted potatoes, vegetables £21.95

Slices of Chicken Breast in a creamy Tarragon sauce served with fries & vegetables £20.95

Butternut, Sage & Chestnut Mushroom Nut Roast with a red pepper sauce, vegetables & garlic roasted new
potatoes (V) £17.95

Please advise us of any allergies or intolerances when you order, every care is taken but due to the use of
allergens in our kitchen we are unable to give a guarantee. Please ask your server to advise you, our menu is
subject to availability. Est 2013

Available from 2.12.26 to 24.12.26



Christmas Desserts

Festive Treacle Tart served with clotted cream £8.95

White Chocolate & Red Berry Brulee with shortbread £8.95

Tiramisu with Amaretti biscuits £8.95

Salted Caramel Sundae, vanilla & salted ice cream, salted caramel sauce, fudge pieces & clotted cream £9.50

frou frou fromage £12.50

Cheddar, Camembert & Roquefort with a selection of biscuits, Apple & Plum chutney

Why not add a glass of Grahams 10yr Tawny Port £6.50



