



Festive Menu

Friday 30 November to Saturday 21 December

£28.95 pp for 3 courses

Starters

Lightly Spiced Parsnip Soup with Warm Sourdough Bread

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Potted Duck Liver Parfait with Cranberry, Red Onion & Physalis Chutney & Sourdough Shavings

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Smoked Ham Hock & Cheddar Arancini with Sour Cream & a Honey & Mustard Sauce

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Roasted Candy Beetroot, Goats Cheese, Orange Segments & Micro Cress Salad with a Sweet Balsamic Glaze

Mains

Roast Turkey with all the Trimmings

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Pan Seared Seabass Fillet with Butternut Squash Puree, Lyonnaise New Potatoes, Seasonal Veg
& a Burnt Butter & Caper Sauce

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Lamb Shank braised in Red Wine on a bed of Champ Mash, with Roasted Garlic, Seasonal Veg &
a Rosemary, Red Pepper & Olive Gravy

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Roasted Garlic & Butternut Squash Risotto with Toasted Pumpkin Seeds, Cropwell Bishop Stilton &
finished with Crème Fraiche (GF) (V)

Desserts

Christmas Pudding with Brandy Butter & Cream

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Winter Fruit Crumble with Homemade Crème Anglaise

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Lemon & Elderflower Tart with Blackberry Ice Cream

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Today's selection of Ice Cream & Sorbets

Pre-order is essential, a £10.00 pp non-refundable deposit is required to confirm the booking.

Please see our Festive Menu Terms & Conditions for further info