



Festive Lunch Menu

Pink salt and black pepper fried squid, basil aioli, tomato couscous, confit capsicums

Local mussels with garlic, white wine, parsley and cream

Chestnut mushroom and shallot risotto with roasted stuffed mushrooms, tobacco onions and balsamic cherry tomatoes

Ham hock terrine with smooth apple, English mustard and cider vinaigrette, watercress, chopped egg and dill salad

Panko Brie with poached pear, candid walnuts, cranberry and port compot, walnut salad

Tomato, green chilli and sweetcorn soup with fresh coriander and coconut milk

Slow cooked beef cheek, Yorkshire pudding, peppered turnip puree, horseradish mash

Maple glazed roast turkey, sprouts, bacon and almonds, chestnut and sausage stuffing, pigs in blankets

Honey roasted pork belly with haggis mash, stir fried sesame vegetables, chilli and ginger veloute

Spinach and pumpkin seed crusted fillet of salmon, crushed citrus potato, prawn bisque, haddock, chive and salmon fishcake

Supreme of chicken, curried potato, parsnip crisps, tandoori onions, korma cream, chicken wing pakora

Cauliflower, chick pea and potato crumble with marinated dried fruit and nut salad, garlic and Manchego ciabatta

Warm pear and frangipan tart, stem ginger mascarpone, orange and lemon ice cream

Selection of cheese and biscuits

£2.00 supplement

Toffee apple choux buns, hazelnut crumble, Calvados crème anglaise

Iced Christmas parfait, cinnamon shortbread, chocolate sauce, brandy and apricot puree

£23.00