

# MENU

## STARTER

Roasted Cauliflower Soup  
with Chestnuts, truffle oil, Croutons & Chives

Chicken liver Parfait  
Quince Jam & Homemade Oatcakes

Pan Fried Wild mushrooms  
toasted Sourdough, Poached Egg & Truffle Oil.

## MAIN COURSE

Roast Turkey  
Pork, Sage & Cranberry stuffing, Roast Potatoes, Roasted  
carrots, braised Red Cabbage, Chipolatas. Green Beans wrapped  
in smoked Bacon & Turkey Gravy

Feather Blade of beef  
Roasted potatoes, Roast Carrots, Braised Red Cabbage, Green  
beans wrapped in Bacon, Rosemary jus

Oven Baked Seabass  
Herb crushed potatoes, Spinach & Grapefruit Hollandaise

Cauliflower Almond & Cheese Bake  
Garlic Roast Potatoes and Mixed Greens

## DESSERTS

Clementine panna cotta  
Spiced orange syrup, white chocolate soil, Blood Orange sorbet.

Christmas Pudding Cheesecake  
Rum Custard & Redcurrants

Milk Chocolate and Mint Torte  
Mint Chocolate Pearls & Vanilla Ice Cream

Followed by Tea or Coffee & Mince Pies

**2 Course £31.95 per person**

**3 Course £35.95 per person**

# Festive Menu



Bring the family together for a magnificent festive lunch in the elegant surroundings of our Restaurant, available throughout December.

