

Christmas Sunday Menu

2 Courses 23.95 - 3 Courses 26.95

Starters

Soup of the day

Chicken liver parfait, spiced prune ketchup, homemade raisins, toasted brioche

Blue cheese mousse, pecan, pickled celery, truffle honey

Whisky cured salmon, cucumber, dill, clementine, soda bread

Mains

Turkey ballotine, sage and onion stuffing, glazed parsnip, bread sauce, turkey jus

Slow cooked ribeye of hardwick estate beef, roast potatoes, and red wine gravy (1.50 supp)

Glazed pork belly, apricot and thyme stuffing, sage and cider sauce

The Platter, beef, turkey, pork with all the trimmings (supp £3)

Mushroom risotto, parmesan, thyme dressing, pickled shimeji (v)

Fish of the day, seaweed gnocchi, sea vegetables, beurre blanc (market price)

Desserts

Christmas pudding, malted milk custard, cranberry sorbet

Chocolate tart, clementine sorbet

“Winter mess” vanilla cream, pear, meringue, ginger bread, caramel

Selection of finest english cheeses with biscuits and homemade chutneys

Hot Sandwiches

Hot roast pork and stuffing, roast potatoes, gravy and yorkshire pudding 8.95

Hot roast beef & horseradish, roast potatoes, gravy and yorkshire pudding 8.95

*(v) suitable for vegetarians (ve) vegan (gf) gluten free (gfo) gluten free option (w) wine/ale recommendation for this dish
Gluten free dishes: please note, most of our dishes can be adapted to offer a gluten free option, please ask staff for details*

Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.