



# Christmas Menu

## Starters

*Spiced Parsnip, Apple & Honey Soup Topped with Pea & Watercress Cream Homemade Bread (V)*

*Smoked Mackerel & Horseradish Pate, Toasted Bread, Sweet Picked Radish, Pea & Watercress Puree*

*Quail 3 Ways, Crispy Leg, Pan Fried Breast, Fried Quails Egg, Mini Potato Fondant, Spinach Palmier, Red Wine Jus*

*Seared Scallops, Lemon & Garlic Pan fried Scallops, Brown Crab Meat & Sweetcorn Fritters, Crab Bisque*

*Spinach, Chestnut & Spiced Red Cabbage Puff Pastry Pie, Blue Cheese Sauce (V)*

## Main Courses

*Roasted Turkey Breast, Filled with Apricot, Sage & Onion Roasted Potatoes  
Pigs in Blankets Seasonal Vegetables, Turkey Gravy, Cranberry Sauce*

*Slow Roasted Pork Belly, Braised Red Cabbage, Fondant Potato  
Roasted Cauliflower Topped with Cheese Sauce, Cider Gravy*

*Seared Haunch of Venison, Beetroot Pomme Puree, Grilled Goats Cheese  
Confit Beetroot, Redcurrant & Port Reduction, Kale Crisps*

*Pan fried Chicken Supreme, Asparagus Wrapped in Pancetta, Sweet Potato Mash  
Crispy Cavolo Nero & Dijon Cream Sauce, Crispy Chicken Skin*

*Smoked Haddock Fillet, Lemon & Watercress Crushed New Potatoes, Grilled Asparagus,  
Cherry Tomatoes, Poached Duck Egg, Hollandaise Sauce*

*Pan Fried Duck Breast, Honey Roasted Potatoes & Pears, Sautéed Sprouts & Bacon, Orange & Cranberry Sauce*

*Roasted Pumpkin, Goats Cheese & Pine Nut Risotto, Topped with Honey & Crispy Fried Onions (V)*

*Please note all main dishes are served as above additional seasonal vegetables are available at £2.50*

## Desserts

*The Well Homemade Christmas Pudding with Brandy Sauce*

*Mulled Wine Panna Cotta, White Chocolate Biscotti, Flaked Caddied Almonds*

*Selection of Cheese & Biscuits with Red Onion Chutney, Grapes, Apple & Celery*

*Chocolate & Orange Croissant Bread & Butter Pudding, Chocolate Orange Sauce*

*Biscoff & White Chocolate Cheesecake, Sugar Brittle, Biscoff Crumb, Vanilla Ice Cream*

*2 Course £24.95    3 Course £29.95*

*Please note this menu is a set two or three Course only  
Food allergies & intolerances please speak to a member of staff about ingredients in your meal*

*Please note a £10 none refundable deposit if required per person*