

FESTIVE MENU

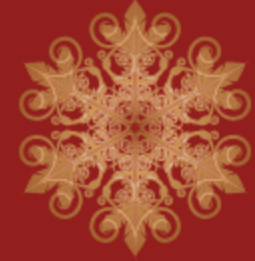
AVAILABLE FROM 1ST DECEMBER UNTIL 10TH JANUARY*
FOR PRE-BOOKINGS ONLY IN GROUPS OF SIX OR LESS

LUNCH SERVED 12-3PM & DINNER SERVED 5.30-9PM

STARTERS

Cauliflower & Stilton Soup V

with root vegetable crisps & freshly baked bread



Chicken Liver Parfait

with red onion marmalade & freshly toasted slices of sourdough bread

Sweet Roasted Beetroot V

with melted goats cheese & sultana, pecan and balsamic dressing

Smoked Salmon Roulade

with capers & horseradish cream

MAINS

Slow Roasted Turkey

with chestnut, thyme & sage stuffing, sausages wrapped in bacon,
bread sauce, roast potatoes & seasonal vegetables

Baked Fillet of Salmon

with a lemon dill sauce, boulangère potatoes & seasonal vegetables



Caramelised Red Onion & Devon Blue Cheese Tart V

with rocket & pecan salad and herb potatoes

Beef Bourguignon

with a creamy herb mash & green beans

DESSERTS

Traditional Christmas Pudding

Warm Apple Strudel

White Chocolate Baileys Crème Brûlée

Mince Pies with Rum Cream

Tea and Coffee £2.40 each

Please call us to discuss any allergies or special dietary requirements

TO SECURE A TABLE A £10 PER PERSON DEPOSIT IS REQUIRED

*Excluding Sundays and Christmas Day

1 COURSE £11.95
2 COURSES 16.95
3 COURSES £21.95

TO BOOK
CALL

01647 440500

