



Christmas Specials

Starters

King prawn cocktail timeless classic! £8

Pigs in blankets local chipolatas wrapped in prosciutto, with mustard dip £8

Baked camembert with honey & almonds £7

Mains

Roasted turkey

wrapped in smoked streaky bacon with sausage meat stuffing, served with sauteed potatoes in rosemary & thyme, braised red cabbage with shredded brussel sprouts, baby root vegetables, red wine gravy reduction and cranberry compote £17

Pork belly

in cider & bacon sauce, sauteed potatoes, braised apple & shallots, kale & baby root vegetables £17

Trout fillets

pan fried & served with dauphinoise potatoes, salsa verde, vine tomatoes & green beans £16

Roasted butternut squash

stuffed with wild mushrooms, cranberries, pine nuts & cous cous, topped with grilled goats cheese £14

Pulled lamb shoulder with apricot & chestnut

served with dauphinoise potatoes, braised red cabbage & shredded sprout and a redcurrant gravy £18

Slow roasted beef cheeks

cooked in red wine gravy reduction and served with horseradish mashed potatoes, baby root vegetables, kale & crispy leeks £18

Desserts

Christmas pudding with custard or vanilla ice cream £5

Dulce de leche Cheesecake with baileys ice cream £6

Pears poached in mulled wine with a dark chocolate fondue & vanilla ice cream £6