

CHRISTMAS MENU

(PRE-ORDER ONLY)

TO START

VENISON MULLIGATAWNY SOUP SERVED WITH BAGUETTE & BUTTER (g)

GARLIC & ROSEMARY ROASTED CAMEMBERT, CIABATTA DIPPY SOLDIERS (v)

DUO OF SCALLOPS SERVED IN THE SHELL WITH THERMIDOR SAUCE & CELERIAC MASH (g)

CREAMY GARLIC & TARRAGON FORESTIERE MUSHROOMS ON SOURDOUGH TOAST (g) (v)

MAIN COURSE

BALLOTINE OF TURKEY BREAST STUFFED WITH DUCK PATE, PORT & REDCURRANT SAUCE, THYME ROASTED POTATOES

RABBIT & RATTLER CIDER PIE, HORSERADISH & CHIVE CREAMED MASH

TOASTED GOAT'S CHEESE ON A BED OF RED WINE RATATOUILLE, SWEET POTATO MASH (g) (v) (ve)

OVEN BAKED BACON WRAPPED MONKFISH IN A MUSSEL MEAT BOUILLABAISSE, ROASTED BABY POTATOES (g)

ON THE TABLE:

BRAISED SAVOY CABBAGE & LEEKS

FRIED BRUSSEL SPROUTS

PUREED SWEDE

MUSTARD CARROTS

CAULIFLOWER CHEESE

DESSERT

DARK CHOCOLATE & KIRSCH CHERRY BROWNIE, WARMED VANILLA CREAM

CORNISH CIDER, APPLE, HONEY & CINNAMON CAKE SERVED WARM WITH CUSTARD (g) (n)

RUM FIGGY PUDDING, ORANGE & BRANDY SAUCE, VANILLA BEAN ICE CREAM (v)

CLASSIC TRIO CHEESEBOARD WITH GRAPES & CHUTNEY

COMPLIMENTARY AFTERTHOUGHTS

FRESH COFFEE

MINCE PIES & CLOTTED CREAM

TWO COURSE £22.50

THREE COURSE £27.50