



Festive Season Menu 2020

Available Monday to Friday 12.00 noon to 7.30pm

Booking and pre-order only

3rd to 23rd December inclusive

Welcome Drink

A small glass of mulled wine or orange and fizz cocktail

Starters

Roasted butternut squash soup with garlic rosemary croutons

Chicken liver pate with red onion marmalade and toasted bread

Deep fried mini Camembert with fig relish and a salad garnish

Smoked salmon with horseradish cream and brown bread

Main Course

Roast turkey breast with roast potatoes and all the trimmings

Cheddar, leek, and potato pie served with seasonal vegetables

Seared sea bass fillets with garlic, rosemary and lemon dressing served
on a bed of buttery mash with kale



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Puddings

Christmas pudding with brandy sauce

Vanilla cheesecake with berry coulis

Tarte Tatin with vanilla ice cream

Syrup sponge pudding with custard

Three scoops of deluxe ice cream or sorbet

Choose a glass of any dessert wine or port for £4.25 or a brandy, malt whiskey or liqueur for just £3.25 from our “After dinner tipples menu”

£19.95 per person

Deposit £10.00 per person with booking required to secure date

Fully refundable if Covid or Local restrictions prevent attendance

Local restrictions and rule of six applies unless changed. Pre-order required; final selections required three days prior to your booking

Service charge discretionary