



Christmas 2023

Thurs 7th December - Sat 23rd December 2023

NB Closed: Sun 24th December 2023 - Thurs 4th January 2024

Reservations: 01827 718949

N.B. All members of your party/table must choose from the same menu.
We cater for special dietary requirements (vegetarian, gluten-free, dairy-free, etc.) on an individual basis so if there are any in your party please let us know **at time of booking**.

Three courses and coffee - £42.00 per person

Venison Sausages

Cocktail-sized venison sausages with an onion and madeira sauce garnished with 'Bubble and Squeak'


Crêpes Florentine (V)

Two light pancakes filled with spinach and cheese and masked with a creamy sauce

Smoked Haddock and Mussels Risotto

Creamy savoury Italian rice, smoked haddock and mussels garnished with shavings of parmesan

Butternut Squash and Herb Soup (V)



Traditional Turkey

Roasted turkey breast steak served with chipolata sausages, cranberry sauce, bread sauce, stuffing and a rich red wine gravy

Sea Bass Ring

Ring of sea bass fillet filled with tasty mushroom risotto, served with a basil and white wine sauce

Pheasant

Strips of pheasant breast sautéed with mushrooms, onions, white wine, and brandy, finished with cream and served in a puff pastry case

Aubergine Tower (V)

Aubergine slices, breadcrumbed and pan-fried, stacked in layers with spinach, mushrooms, walnuts and cheese, with a red pepper sauce



Traditional Christmas Pudding

with brandy sauce

Duo of Chocolate

Dark chocolate outer shell filled with light chocolate mousse (made with fresh egg whites) decorated with kirsch-soaked black cherries

Apple Pastry

Puff pastry case filled with sautéed apple and served warm with a caramel sauce and a spoon of softly whipped cream

Cheese and Biscuits

Selection of three cheeses and biscuits



Coffee or Tea and chocolate truffles