



Christmas 2024

Weds 4th December - Sat 21st December 2024

NB Closed: Sun 22nd December 2024 - Thur 9th January 2025

Reservations: 07561 856273

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 - £44.00 per person

Venison Sausages

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

Madeiran Mushroom (V)

Large flat mushroom filled with confit of onion, topped with goat's cheese
and served with a Madeira sauce

Beetroot Gravadlax

Classic Scandanavian dish of salmon pickled with dill and beetroot, sliced and
served with brown bread

Cherry tomato and smoked bacon soup



Traditional Turkey

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

Salmon 'Florentine'

Fillet of salmon parcel filled with spinach and served with a
creamy Mornay sauce

Venison

Sirloin of venison, cooked pink and served sliced with a sauce of port,
orange and redcurrant



Traditional Christmas Pudding

with brandy sauce

Chocolate Mousse with Raspberries

Raspberries with a Framboise liqueur coulis topped with
chocolate mousse and served with shortbread fingers

Crème brûlée

Classic baked egg custard with a crispy burnt sugar topping

Cheese and Biscuits

Selection of three cheeses and biscuits



Coffee or Tea and chocolate truffles