



THREE COURSE DECEMBER FESTIVE SET MENU

£29.90 per person

Roasted Plum Tomato & Red Pepper Soup
with French Dumpling and Warm Bread

Seared Sea Scallops with Cauliflower Purée,
Bacon Lardons & Parsnip Crisps

Parfait of Chicken Livers with Cognac & Pear Chutney
served with Toasted Brioche

Smoked Pickled Beetroot with Goats Cheese Beignets,
Roasted Pine Nuts and House Dressing

Roast Turkey with Fluffy Roast Potatoes, Pigs in Blankets,
Yorkshire Pudding & Seasonal Vegetables

Rump of Lamb Topped with Fresh Herb Crust,
Minted New Potatoes, Seasonal Vegetables with Jus

Roasted Fillet of Atlantic Cod with a White Wine Butter
on a Bed of Winter Puy Lentils and Carrot Crisps

Potato Gnocchi with Wild Herb Pesto served with Mixed Leaf Salad

Christmas Pudding with Brandy Sauce

Apple & Blueberry Crumble served with Homemade Custard

Chocolate Brownie served with Mint Chocolate Chip Ice Cream
and topped with Dark Chocolate Sauce & Fresh Raspberries

Vanilla Crème Brulee

Selection of British Cheese and Biscuits served with Winter Chutney

Merry Christmas ★