



# THREE COURSE DECEMBER FESTIVE SET MENU

£24.90 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

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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

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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* ★