

Starters

King Scallops

with Pea Veloute, Pork Belly Parcels, Smoked Eel
10.00

Butternut Squash

with Pancetta Sprinkles (omitted for Vegetarian) Freshly Baked Bread & Butter
5.50

Honey & Goat's Cheese Parcels (v)

with Black Garlic Puree, Red Onion Chutney
6.75

Crispy King Prawns

with Samphire, Lobster Bisque
7.75

Pate & Toast

with Dressed Salad
6.25

Spicy Chicken Strips

in a Sweet Spicy Chilli Sauce
7.50



Main Course

Roast English Turkey

with Christmas Bon Bon, Roast Potatoes, Roast Parsnips, Carrots, Sprouts, Home Made Stuffing, Gravy
13.50 (smaller option 11.50)

Fillet Steak & Venison Suet Pudding

with Duck Fat Chips, Shin Gravy
22.00

Goosnargh Duck Breast

with Fondant Potato, Asparagus, Spinach, Honey & Orange Sauce
18.00

Fresh Salmon Fillet

with Roasted Radish, Asparagus, Little Gem Lettuce, Dill & Buttermilk Sauce, Skinny Fries
17.00

Ox Cheek

slowly braised with Onions and Beer with Buttered Mash, Tenderstem Broccoli
16.00

Vegetable Cobbler (v)

Vegetable Stew topped with Cheese Scone Cobbler, Spiced Beetroot
12.50

Home Made Desserts

Christmas Pudding

with Brandy Sauce

6.50

Cointreau & Chocolate Cheesecake

with Brandy Snap

6.50

Sticky Toffee Pudding

with Caramel Sauce, Home Made Vanilla Ice Cream

6.50

Mango & Passion Fruit Brûlée

with Cinnamon Biscuit

6.50

