

CHRISTMAS FAYRE

Available 27/11/19-21/12/19

2 courses £21.95—3 courses £26.95

Starter

Pumpkin and chestnut soup served with pumpkin seed pesto and seeded bread
Duck and chicken liver parfait, cardamom pickled cherries and a crostini
Candid pecans, fennel, fig and watercress salad with a stilton dressing
Smoked salmon and beetroot sourdough bruschetta served with an avocado horseradish cream

Main Course

Roast turkey saddle, chestnut and cranberry stuffing, pigs in blankets, Yorkshire pudding, crispy roast potatoes, creamy mash and gravy
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Braised blade of beef, roasted shallots, parsnip crisps, Yorkshire pudding, horseradish cream, creamy mash and a beef jus
-
Pan fried sea bass with creamy mash, fennel and a sauce vierge
-
Chestnut pate en crouete, roasted potatoes, pumpkin puree and a diane sauce
(All main courses served with seasonal veg)

Dessert

Traditional Christmas pudding served with a brandy sauce
-
Winter berry compote and mascarpone with festive fruit and nut brittle
-
Chocolate orange cheesecake served with candid orange and chocolate sauce
-
Tart au citron served with winter berries and clotted cream

CHRISTMAS EVE BRUNCH


Brunch served 11:00-2:00

Main Course

Traditional full English breakfast - crispy bacon, pork sausage, black pudding, hash browns, mushrooms, beans, fried egg, grilled tomato and fried bread £12.95
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Vegetarian full English - Quorn sausages, hash browns, mushrooms, beans, fried egg, grilled tomato and fried bread £11.95
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Eggs benedict/Florentine/royale
Your choice of ham, smoked salmon or spinach with poached eggs on English muffins topped with hollandaise sauce £9.95
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Kedgeree—curried rice with flakes of smoked haddock and a soft boiled egg £9.95
-
American pancake stack with crispy bacon and maple syrup £8.95
-
Smashed avocado toast with chilli flakes, roasted tomatoes and watercress £7.95

Dessert

Blueberry and banana pancakes with vanilla ice cream £4.95
-
Waffles topped with berry compote and hot chocolate sauce £4.95


All bookings of 6 or more are required to pay a non-refundable deposit of £5 per person on booking and pre-order choices at least a week before arrival . Please make us aware of any dietary requirements on booking.

CHRISTMAS DAY

4 Courses £74.95 or £34.95 per child (under 12s)

Starter

Roasted squash and sun dried tomato soup with pumpkin seed pesto and parmesan croute
-
Smoked duck breast with cherry balsamic reduction, red chard and chestnuts
-
Baked wild mushrooms with truffle, cheddar and rustic bread
-
Smoked halibut with griddled flatbread, watercress, capers, pickled radish and a dill mayonnaise

Main Course

Butter roasted turkey saddle, pancetta and chestnut stuffing, pigs in blankets, Yorkshire pudding, goose fat roast potatoes, mash potato and gravy
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Beef fillet medallions with fondant potato, black pudding bon bon and a cognac and thyme jus
-
Buttered turbot with leek mash, mussels and a Champaign sauce
-
Chestnut, brandy and wild mushroom wellington with squash mash and roasted shallot gravy
(All main courses served with seasonal veg)

Dessert

Traditional Christmas pudding served with a brandy sauce and brandy snaps
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Mulled wine winter berry crumble served with a crème anglaise
-
Billionaires cheesecake with chocolate soil and crème
-
Tart au citron served with meringue, raspberries and clotted cream

To finish

A selection of cheese and biscuits per table, mince pies and coffee