



This Christmas we are bringing our guests a touch of festive magic, So our head Chefs has created a delicious selection menu for you to enjoy

Christmas MENU

£ 24.99

For Two Courses

£ 29.00

For Three Courses

Starter

Squash & Sweet, Potato Soup (V)

Smoked salmon mousse topped with oak smoked salmon with a liquid Prosecco sauce center

Ocean Catch Raw Roeless Scallops

Layers of goat's cheese and beetroot in a crispy crumb (V)

Main

Farmstead Turkey Breast Skin On Hand prepared, boneless

Salmon fillet coated in a light honey coating to be served with tasty cranberry, orange and ginger sauce

Slow cooked bone-in lamb shoulder with roasted carrots and parsnips in rich redcurrant and port sauce

Butternut Squash & Pumpkin Seed Tart (V)

Dessert

Ginger Pear & Salted Caramel Sponge Pudding (V)

Layers of white and dark truffle on a chocolate sponge filled with a raspberry

Belgian Chocolate Fondant (V)

White Chocolate & Raspberry Panna Cotta