



December Christmas Specials

To Start

Black Pudding topped scallops, asparagus and peas £9.50

Whipped goats cheese sourdough toasts with cranberry, pickled apple, pistachio crumb and gingerbread £8.50

Shredded duck croquette, cherry and plum sauce, and pickled ginger £9.50

The Main Course

Winter Slow Cooked Beef

Tenderloin beef with shallots, chestnuts and carrot in a port and dark berry gravy served with rosemary dumplings £26.50

Pan Seared Cod Loin

Creamy garlic mashed potato, braised spinach and a red pepper sauce £24.00

Brown Butter Turkey

Roasted Turkey breast rolled with smoked bacon, chestnut, citrus and cranberry stuffing, dauphinoise potatoes, braised brussels, carrot puree, parsnip and gravy £25.00

Dessert

Christmas Pudding

Glazed Whisky traditional Christmas pudding served with a vanilla sauce and clotted cream £9.00

Cheesecake

White Chocolate, strawberry and pistachio cheesecake with strawberry drizzle £8.50

Chocolate and Chestnut French Pots

Rich chocolate dessert with French chestnut cream, crispy chestnut pieces and a light ginger biscuit £8.00

To Finish

Hand selected cheeses, with fig chutney, biscuits, grapes and nuts £11.00

Carafe (200ml) of Vintage Port (for 2) £8.00

Warmed Brandy (or just with ice) and Mini Mince Pie £5.50

Espresso Gelato served with a mini caramel brownie square and a hot espresso coffee shot £8.00



**Wishing you a
Very Merry Christmas**