

Christmas Menu 2015

STARTERS

HOME MADE CURRIED PARSNIP SOUP SERVED WITH PARSNIP CRISPS AND CURRY OIL
BEETROOT CURED SALMON WITH CRAB AND DILL MAYONNAISE ON TOASTED SOURDOUGH
HOME MADE GAME TERRINE WITH PORT JELLY AND CRANBERRY CHUTNEY
PAN FRIED COD CHEEKS WITH KEDGEREE, QUAIL EGGS & CURRY VELOUTE

MAINS

FAMOUS ROAST TURKEY SERVED WITH PIGS IN BLANKETS,
CHESTNUT AND ORANGE STUFFING AND DUCK FAT POTATOES
SLOW BRAISED OX CHEEK WITH DAUPHINOISE POTATO,
ROASTED BEETROOT, PAN FRIED GIROLLES AND A RED WINE SAUCE
BUTTERNUT SQUASH RISOTTO WITH ROASTED BEETROOT,
GOATS CHEESE CROQUETTES GARNISHED WITH FRESH ROQUETTE
PAN FRIED HAKE WITH BRAISED PUY LENTILS AND WILD MUSHROOMS,
MUSHROOM PUREE AND A WILD MUSHROOM VELOUTE

DESSERTS

CLASSIC CHRISTMAS PUDDING WITH BRANDY BUTTER OR CRÈME ANGLAISE
HOME MADE MINCE PIES BRANDY BUTTER OR CRÈME ANGLAISE
CHOCOLATE AND ALE CAKE, CHEERY PAINT AND CRANBERRY GRANOLA
APPLE AND TOFFEE CRUMBLE TART WITH CRÈME FRAICHE

A SELECTION OF BRITISH CHEESES WITH RED ONION CHUTNEY, WALNUT AND RAISIN BREAD

2 COURSES £17.95  **3 COURSES £21.95**  **4 COURSE INCLUDING CHEESE £25.95**

A 10% SERVICE CHARGE WILL BE ADDED FOR TABLES OVER 6

THE CHRISTMAS MENU IS AVAILABLE BETWEEN 1ST AND THE 31ST DECEMBER 2015

WE BELIEVE IN PROVIDING YOU THE BEST POSSIBLE PUB GRUB. WE CHOP PEEL & COOK OUR HEARTS OUT TO BRING YOU TASTY HONEST MEALS,
USING QUALITY, FRESH LOCAL INGREDIENTS AS BEST WE CAN.

ALTHOUGH GREAT CARE IS TAKEN WHEN PREPARING OUR FOODS, SOME FOOD ITEMS MAY CONTAIN TRACES NUTS. FOR FURTHER ALLERGY ADVICE
PLEASE SPEAK TO A MEMBER OF STAFF