

Christmas Party Menu Monday to Thursday only

£19.95 - 2 course

£23.95 - 3 course

Starters

Parsnip and Pumpkin Soup, Crusty Bread and Butter

Fillet of Smoked Trout, Pickled Cucumber Salad, Crème Fraîche Dressing

Chicken Liver Terrine Encased in Truffle Butter with Plum Chutney

Basil Panna Cotta with Heritage Tomatoes and Olive Tapenade

Mains

Roast Turkey, Goose Fat Roast Potatoes, Chestnut Stuffing, Thyme Gravy and all the Trimmings

Smoked Haddock Fishcake on a bed of Baby Vegetables, Poached Egg and Crème Fraîche and Caper Sauce

Wild Mushroom Wellington, Olive Oil Roast Potatoes, Tender Stem Broccoli and Tarragon Sauce

6oz Rump Steak, Served on a Black Rock Stone with Chips and Salad

Slow Braised Lamb Shank, Creamed Potato, Mulled Wine Red Cabbage and Rosemary Jus (£3 Supplement)

Dessert

Christmas Pudding with Crème Anglaise

Crème Brûlée with Lavender Shortbread

Caramelised Lemon Tart with Pear Compote

Baileys White Chocolate Cheesecake with Blackcurrant Sorbet

Cheeseboard, Oxford Blue, Nags Head Smoked Brie, Two Hoots English Cheddar, Apple and Quince Jelly
(£2 Supplement)

Reservations must be confirmed with a £10 per head, non refundable deposit at the time of booking

Christmas Party Menu £28.95 per person

Starters

Parsnip and Chestnut Soup with Walnut Bread

Air Dried Fillet of Beef, Mustard Mayo, Crumbled Goats Cheese and Crispy Polenta

Basil Panna Cotta, Heritage Tomatoes, Olive Tapenade

Pan Fried Thai Crab Cakes, Baby Leaf Salad, Chilli Dressing

Mains

Roast Turkey, Goose Fat Roast Potatoes, Chestnut Stuffing, Thyme Gravy and all the Trimmings

Pan-Fried Brill, Mussel and English Broad Bean Risotto, Chervil Dressing

8 oz Sirloin Steak, Served on a Black Rock Stone, with Chips and Salad

Wild Mushroom Wellington, Olive Oil Roast Potatoes, Tender Stem Broccoli and Tarragon Sauce

Slow Braised Lamb Shank, Creamed Potato, Mulled Wine Red Cabbage and Rosemary Jus

Dessert

Christmas Pudding with Crème Anglaise

Crème Brûlée with Lavender Shortbread

Salted Chocolate Tart with Amaretto and Blackcurrant Sorbet

Lemon Posset with Raspberry Granola

Cheeseboard, Oxford Blue, Nags Head Smoked Brie, Two Hoots English Cheddar, Apple and Quince Jelly

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