

Noël avec nous

FESTIVE SAMPLE MENU

2 Courses £24.95 | 3 Courses £29.95

STARTERS

CHICKEN LIVER PÂTÉ ^{GF}

served with cranberry and mulled spiced chutney and sliced baguette

MUSHROOM

& ROASTED CHESTNUT SOUP

served with baguette

BEETROOT & GOATS CHEESE TART

with lightly dressed rocket and toasted pumpkin seeds

CALAMARI

lightly dusted squid with a lemon and garlic mayonnaise - melt in your mouth good

PRAWN COCKTAIL

North Atlantic prawns, served on a bed of gem lettuce, with Mary rose sauce and lemon

MAINS

TURKEY POULETTE

roasted turkey breast wrapped in bacon and stuffed with Cumberland sausage meat. Served with roasted carrots, sprouts, parsnips, pig in blanket and braised red cabbage with thyme jus

SEABASS BRITON

pan seared seabass and mussels, served with roasted new potatoes in a white wine, shallot, leek and cider cream sauce

SLOW COOKED PORK BELLY

served with savoy cabbage, green beans, dauphinoise potatoes and cider & thyme jus

8OZ SIRLOIN STEAK ^{GF}

with balsamic, roasted shallots. Served with fries £5 supplement

CELERIAC STEAK

roasted celeriac steak, served with onion, savoy cabbage, green beans, toasted hazelnuts and jus

DESSERT

CHRISTMAS PUDDING

served with brandy sauce

CHOCOLATE FONDANT ^V

melt in the middle, served with orange ice cream

SPICED BERRY CHEESECAKE

baked cheesecake topped with a mulled spiced berry compote

CHOCOLATE MOUSSE ^{VE}

with a smooth Biscoff centre and crunchy pistachio brittle

CHEESE BOARD

served with cranberry, mulled spiced chutney, black grapes, celery and baguette £2 supplement

^V Suitable for vegetarians. ^{VE} Suitable for vegans. ^{GF} Gluten-free.

^{GF} Can be made gluten-free on request. ^{GF} Under 600 calories

This is a sample menu and is subject to change. Full allergen menus available on our website. Scan the QR code to view. Please let your server know if you have any allergens or dietary requirements, and what they are so that they can assist you with any ingredient queries. All of our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used, and we therefore cannot guarantee our dishes will be free from traces of these products. All dishes may contain ingredients not listed in the menu descriptions. Adults need around 2000 kcal a day. Olives may contain stones. Chicken, fish and duck dishes may contain bones. All weights provided are average weight before cooking. All prices include VAT at the current rate.

