



Christmas Menu

From Friday 30th November to Friday 21st December 2018 inclusive

Starters

Curried parsnip soup with apple & chestnut salsa

Orange cured Gravlax with dill blini, crème fraiche, and lilliput caper salsa

Smoked pork terrine with apricots & pistachios served with Cumberland sauce

Roast beetroot carpaccio with goats cheese, pecan nuts, mango and a raspberry vinaigrette

Mains

Cotswold roast turkey with sage, onion & apricot stuffing, roast potatoes & traditional trimmings

Traditional nut roast with vegetarian trimmings & seasonal vegetables

Lamb shank with dauphinoise potatoes, spiced red cabbage & mint redcurrant jelly

Pan fried sea bass with samphire, carrot julienne, dill potatoes & white wine sauce

Wild mushroom risotto with truffle oil with crunchy kale & Parmesan

Desserts

Homemade Christmas pudding with brandy cream

Chocolate & orange mousse tart with honeycomb

Traditional sherry trifle

Board of mixed cheeses with selection of chutney & biscuits

Two Courses £23.50 Three Courses £28.50

Coffee or Tea with mini mince pie

Additional £3.50 per person

**



Christmas Menu Bookings

Notes

Lunch – Tuesday to Friday inclusive, served between 12pm-3pm

Dinner – Friday & Saturday, served between 7pm-9pm

Please note – we will not be serving the Christmas menu on Saturday & Sunday lunchtimes

Parties of 20 or more may also book for dinner on Tuesday, Wednesday & Thursday evenings.

For tables of 8 people or more, a £10.00 per person deposit is required at time of booking.

Final numbers are required no later than 3 days prior to the date of the booking.

Menu choices are required 7 days prior to the date of the booking.

All offers are subject to availability.

Prices include VAT.

Wishing you all a very Merry Christmas and a Happy New Year in 2019!