

XMAS PARTY

starters

Smoked Applewood cheese, potato and local ale soup

Blow torched sea trout with beetroot, apple and horseradish

Chicken smoked Cesar salad

Miso glazed aubergine with an Asian pickled vegetable salad

mains

Bacon wrapped turkey stuffed with sage and cranberry, roast potatoes, sprout tops, carrots, swede purée and chestnuts

Honey and mustard glazed loin of bacon with mash potato, red cabbage purée, baked apple and a black pudding crumble

Pan fried sea bass, celeriac three ways, pickled mushrooms and a butter sauce

Pea and lemon cakes, tomato, roasted red onion and herb couscous with charred pickled cucumber

puddings

Christmas pudding with brandy crème brûlée

Chocolate truffle, honeycomb and cherry sorbet

Duo of cheese, crackers, fruit chutney and frozen grapes

Coconut rice pudding with roasted pineapple

SET MENU

2 courses £22

3 courses £28

**£10 deposit p/p for
tables of 8 and over**

**Pre-orders required
48hrs prior to arrival**

Only one menu per table

18 GUESTS

**can be seated around
one big table**

**Lunch 12:30-2:30pm
(tables of 8 & over only)**

Dinner 6-9:30pm



**Our food is prepared
in a kitchen where
nuts and other allergens
are prepared, ask if you
need any advice.**