



Festive Dinner

SOUP OF THE DAY
granary bread

NORTH ATLANTIC PRAWN SALAD
bloody mary dressing

CHICKEN + DUCK LIVER PARFAIT
spiced pear chutney + oatcakes

FINE ONION TART
softly poached egg

CRAB CAKE
saffron aioli

TRADITIONAL ROAST TURKEY
seasonal trimmings

SLOW BRAISED SHIN OF BEEF
smoked mash, parsnip puree + roast shallot

PAN FRIED FILLET OF SEA BREAM
ratatouille + creamed potatoes

STEAK FRITES
8oz rump steak, skinny fries, peppercorn or garlic butter
(£6 supplement)

BUTTERNUT SQUASH RISOTTO
parmesan, rosemary + crispy kale

MANHATTAN FISH CHOWDER
langoustine bisque, clams, mussels, smoked haddock + bacon

STICKY TOFFEE PUDDING
salted caramel + vanilla ice cream

WARM CHRISTMAS PUDDING
mulled berries + brandy custard

CHOCOLATE + HAZELNUT CHEESECAKE
honeycomb ice cream

COBBLER
peaches + maple ripple ice cream

2 COURSES FROM 19 PLEASE ENQUIRE FOR PRICING DETAILS