

Festive Menu

2 courses £24.95

3 courses £29.95

Starters

Soup with house baked bread (v)
Prawn cocktail with sun blushed tomatoes, toasted focaccia and Marie rose sauce
Deep fried brie, cranberry sauce and pickled apple (v)
Ham hock terrine with plum, chestnuts and toasted bread

Main Courses

Traditional roast turkey with roasted potatoes, winter vegetables and all the trimmings
Beef bourguignon, braised rice
Scottish salmon fillet, wilted greens, watercress and hollandaise sauce
Confit lamb, creamed cabbage and bacon, roasted shallot, rosemary jus
Vegetable wellington (v)
Nut roast with roasted potatoes and winter vegetables (v)

Side orders + £3.25

Hand cut chips Roasted potatoes Winter vegetables

Desserts

Traditional Christmas pudding with brandy Anglaise and biscotti crumbs
Baked cheesecake with clotted cream ice cream and raspberry coulis
Classic trifle with custard, forest fruits, whipped cream and crushed amaretti
Ovation cheeseboard with pear chutney, cheese biscuits, grapes and celery + **£1.50**
Selection of ice creams and sorbets

£ incurs a supplement

All of our dishes are locally sourced where possible, and freshly cooked to order by Head Chef, Jack Sencherey-Evans and his team. We are very happy to accommodate any special dietary requirements, or if you require an alternative dish, we will endeavor to meet your needs. Please be aware some of our dishes may contain nuts. Allergen information available – please ask. (v) – suitable for vegetarians. Gratuities are at your discretion. An optional 10% service charge will be added for tables of 8+. An optional £1.00 donation will be added to your bill for our Auditorium appeal.