



Festive Menu

2 courses £24.95

3 courses £29.95

Starters

Homemade soup (v)

Prawn cocktail with sun blushed tomatoes, toasted bread and Marie rose sauce

Ham hock terrine with plum, chestnuts and toasted bread

Deep fried brie, cranberry sauce and pickled apple (v)

Main Courses

Traditional roast turkey, roasted potatoes, seasonal vegetables and all the trimmings

Confit lamb, cabbage and bacon, roasted shallot, rosemary jus

Beef bourguignon, braised rice

Pan fried salmon fillet, wilted greens, watercress, hollandaise sauce

Nut roast, roasted potatoes, seasonal vegetables (v)

Ratatouille and goats cheese tart, rocket, pesto (v)

Side orders + £3.25

Chunky chips

Roasted potatoes

Seasonal vegetables

Desserts

Traditional Christmas pudding, brandy Anglaise, biscotti crumbs

Classic trifle with custard, forest fruits, whipped cream, crushed amaretti

Baked cheesecake, vanilla ice cream, raspberry coulis

Selection of ice cream and sorbets

Ovation cheeseboard, chutney, cheese biscuits, grapes, celery + **£1.50**

£ 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+.