

Christmas Festive Set Menu



STARTERS

BRIE AND CRANBERRY BON BONS

Smoked Winter Chestnuts, Red Onion Salad, Sage Pesto

LOCALLY SOURCED PAN FRIED PIGEON BREAST

Garlic and Thyme Rosti, Pickled Beetroot, Orange Syrup

SWEET POTATO & BUTTERNUT SQUASH SOUP

Topped With Crispy Halloumi, Toasted Pumpkin Seeds (v/ve)

SMOKED SALMON & DILL PATE

Tomato Chutney, Rye Bread

MAINS

ROAST TURKEY ROULADE

Wrapped in Streaky Bacon, Cranberry & Sausage Meat Stuffing, Lincolnshire Chipolata, Homemade Yorkie Pudding, Honey Roasted Parsnips, Roast Potatoes, Creamy Mash, Sauteed Sprouts, Seasonal Vegetables, Rich Pan Gravy

SLOW COOKED BRAISED RIB OF LINCOLNSHIRE BEEF

Horseradish Mash, Seasonal Vegetables, Crispy Shallots, Rioja Red Wine Jus

PAN FRIED FILLET OF SCOTTISH SALMON

Fondant Potato, Sauteed Samphire, Crayfish Hollandaise

BUTTERNUT, LENTIL & ALMOND WELLINGTON

Roast Potatoes, Seasonal Vegetables, Rich Pan Gravy (v/ve)

DESSERTS

FESTIVE CLEMENTINE TART

Tangy Clementine & Lemon Filling, Chocolate Pastry Case, Double Chocolate Ice cream

WARM TRADITIONAL CHRISTMAS PUDDING

Rich Brandy Infused Sauce

TRILLIONAIRES TART

Toffee Sauce, Chocolate Ganache, Honeycomb Ice Cream (ve)

RUM & RAISIN CHEESECAKE

Baked Cheesecake, Rum Soaked Raisins, Clotted Cream Ice Cream

WARM GOLDEN SYRUP & GINGER INFUSED SPONGE PUDDING

Stem Ginger Sauce, Creamy Crème Anglaise

1st-24th December (Excluding Sundays)

All parties of 8 or more must pre order. £10 non refundable deposit per person required upon booking.

2 Courses £30 - 3 Courses £34