



Christmas Dining & Large Group Bookings

(Available Tuesday to Saturday from 25th November until Christmas Eve Lunch)

Starters

Prawn & Smoked Salmon Cocktail
Wholemeal bread & butter **

Chicken Liver & P.X Sherry Parfait
Fruit chutney with toast **

Spiced Parsnip Soup
Parsnip crisps, freshly baked roll & butter (v) (can be vegan) **
Goats Cheese, Caramelised Red Onion & Beetroot Tart
Walnut salad (v) **

Mains

Roasted West Country Turkey
Served with chipolata wrapped in bacon, honey roast parsnips, sage & sausage stuffing & homemade gravy **

Slow Roast Belly of Pork
Spiced pork bonbon, crackling, red wine gravy **

Pan Roasted Fillet of Scottish Salmon
Wilted spinach, dill Sauce **

Braised Shoulder of Lamb
Red wine wild mushroom sauce **

Mushroom, Chestnut & Cranberry Pie
Maple glazed parsnips, sage stuffing & gravy (can be vegan)

*** All our dishes are accompanied with seasonal vegetables, roast potatoes ***

Desserts

Luxury Christmas Pudding
Served with brandy sauce (can be vegan) **

Clementine & Orange Tart
Crème fraîche, raspberry coulis **

Sticky Toffee Pudding
Served with butterscotch sauce & clotted cream vanilla ice cream (v)

Espresso Martini Cheesecake
Chocolate ice cream

2 Courses £32.95 Per Person

3 Courses £41.95 per person

Children's Menu also Available, Please Ask For Details

(** Can be made gluten free)

Food allergies and intolerances, before ordering please speak to our staff about your requirements.
We use all allergens in our kitchen and cannot guarantee that any dish is completely free from allergens.

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Please telephone first to confirm availability of your required date. To book,

If you wish to pay your deposit by credit/debit card, this can be done in person or over the phone when you make your booking.

Please complete the booking form below and return at least 14 days prior to your party.

Name of Party. Contact Number.....

Date of Christmas Meal Time.....E-mail.....

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