



# 3 COURSE MENU



*Served Between 3 - 24 December*

1 COURSE £22

2 COURSE £27.50

3 COURSE £32.50

## STARTER

### Roast Onion & Cider Soup

*A take on a French onion soup, using Hereford cider, served with a cheese crouton and bread from our in-house bakery.*

### Hock & Pheasant Terrine

*Slow cooked ham hock & smoked pheasant breast, set in a herb jelly served with a runner bean pickle and our own sourdough bread.*

### Prawn Provençal

*Lightly cooked prawns in a tomato, garlic & tarragon sauce, served in a potato nest, with a parmesan crisp.*

## MAIN COURSE

### Traditional Christmas Turkey

*Succulent turkey breast and a confit turkey leg, accompanied by stuffing, pig in blanket and bread sauce. Served with roast potatoes and seasonal vegetables.*

### Roast Belly of Pork

*Rolled pork stuffed with prunes and caramelised shallots, slowly cooked with wholegrain mustard glaze & herb breadcrumbs. Served with roast potatoes and seasonal vegetables.*

### Paupiette of Sole & Salmon

*A darn of salmon wrapped in a fillet of sole cooked in a court bouillon, served with a wine & butter sauce, marquise potatoes and seasonal vegetables.*

### Griddled Cauliflower

*Wedge of confit cauliflower topped with toasted sunflower seeds, scorched on the griddle, served with cauliflower cheese florets and cauliflower a la grecque, finished with a broccoli infused olive oil. Accompanied by marquise potatoes and seasonal vegetables.*

## DESSERT

### Homemade Christmas Pudding

*Served with brandy butter*

### Festive Hollgog

*Served with custard*

### Chocolate & Chestnut Brownie

*Served with clotted cream (GF)*

### Orange & Lime Cheesecake

*Served with a lemon cream*

*Pre-order form on reverse  
for all bookings*

*Prices inclusive of a  
mince pie & hot drink*

