



FESTIVE MENU B

2 Courses £21.95

3 Courses £24.95

Available at Dinner from 5pm



STARTERS

Soup of the Day Served with Warm Bloomer Bread and Butter

(V) Kidderton Ash Goat's Cheese, Rocket & Beetroot Salad, Balsamic Syrup

Smoked Salmon and Haddock Terrine with 'Portobello Road Bloody Mary' Dressed Baby Gem

Confit of Goosnargh Duck Leg with Puy Lentils and Toasted Sourdough

MAINS

Roast Ballantine of Turkey, Apricot Farce, Streaky Bacon, Creamed Mash Potatoes, Roast Potatoes

Confit of BBQ Pork Belly with Sautéed New Potatoes, Spicy Spanish Sausages and Red Wine Jus

Baked Hake Fillet, Risotto of Smoked Salmon, Lemon and Dill with Parmesan Crisp

(V) Sweet Potato, Red Pepper and Goats Cheese Frittata with Balsamic and Olive Oil Dressed Leaf

Char Grilled 6oz Sirloin Steak, Peppercorn Sauce, Plum Tomato, Onion Rings, Portobello Mushroom and Hand Cut Chips

DESSERTS

Christmas Pudding Served with Brandy Sauce

Sticky Toffee Pudding Served with Toffee Sauce and Bonfire Toffee Ice Cream

Selection of Cheese and Biscuits with Chutney, Grapes and Celery

Chocolate Flower Pot Filled with Brownie Pieces, Caramel Ganache Chocolate Soil & Ice Cream.



****All food is prepared in house and is subject to availability***
Please let us know if you have any allergies or require information on ingredients used in our dishes
A discretionary service charge of 10% will be added to tables of 10 or more

