

Starters

Butternut Squash & Coconut Soup

with candied chilli & artisan bread

Smoked Salmon Ballotine

with pickled beetroot and a lemon dressing

Ham Hock & Lentil Terrine

served with an apple & cider gel and toasted sourdough

Moroccan Spiced Vegetables

with Harissa mayonnaise and chick pea salsa

Mains

Whole Roasted Partridge

Wrapped in bacon, served with fondant potato, braised red cabbage, glazed chestnuts & Grand Veneer sauce

(£5 supplement)

Roasted Turkey Breast

With <mark>stu</mark>ffing, kilted sausage, oat roasted potatoes & seasonal vegetables

Pan Cooked Cod Loin

Served with braised fennel, mashed potato and a lemon & dill butter

Slow Cooked Shin of Beef

with a sweet potato puree, smoked mushrooms & Bordelaise sauce

Roast Pepper & Spínach Gnocchí

in a tomato ragu with Pecorino cheese

Desserts

Winter Fruit Compote

with home-made double Madagascan vanilla ice cream

Chocolate & Salted Caramel Tart

with tastes of Amaretto & orange cream

Christmas Pudding

with brandy sauce and mulled wine glaze

Local Cheeses

with our Christmas spiced chutney and biscuits

Míní Stollen

Juliu Stowert

2 Courses - £21.99

3 Courses - £27.99

Available Mondays-Saturdays from 30th November until 23rd December 2017

Pre Booking essential, please contact us for booking information.

Gluten Free & Childrens Menu available on request

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ng Date	Arri	val Ti	me					Se	rvic	e Tin	ne			
Name of Guest	Soup	salmon	Ham hock	Morrocan Veg	partridge	turkey	cod	gnocchi		compote	tart	Christmas pud	Cheese	
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If you have any specific date you. A Children's menu and a Gluten Free menu are both available upon request. Please note due to seasonal availability some ingredients in dishes are subject to change.

> Christmas menu bookings are available from 30th November until the 23rd December, The Christmas menu is not available on Sundays The maximum number of guests we can accommodate in one booking is 30 people.

> Please be aware that our function rooms are only accessible by stairs—for accessibility requirements please contact us prior to booking.
>
> If you have any queries, please contact us on 01275 843944

BELOW TO BE COMPLETED BY STAFF ONLY									
Deposit Received Date	Deposit Value	Deposit Received By (Name/Sign)	Choice return date required						