

Christmas Menu

Available from 3rd-24th December to pre-booked parties

Served 12-2pm & 5-8:30pm Tuesday-Saturday

Slow roast tomato soup, balsamic glaze (ve.v)

Cranberry, puy lentil & Wensleydale risotto (v.gf)

Prawn cocktail, blood orange Marie Rose, brown bread & butter

Dorsets' black pudding, caramelise onion & pancetta, blackberry dressing



Cumbrian roast turkey with pigs in blankets, roast potatoes, chestnut & sage stuffing, cranberry sauce & Shiraz gravy

Pork loin, smoked bacon mash, fine beans, cider & thyme jus

Coley, almond & tender steam broccoli, new potatoes, sorrel & pumpkin seed cream (gf)

Puff pastry roulade, wild mushroom, chestnut & butternut squash, tarragon cream & roast potatoes (ve.v)

8oz Sirloin steak, mixed salad, hand cut chips, onion rings & au poivre sauce (£8 supplement)



Traditional Christmas pudding with brandy sauce

Sticky toffee pudding with butterscotch sauce & vanilla ice cream

Panna Cotta with spiced berry compote (gf)

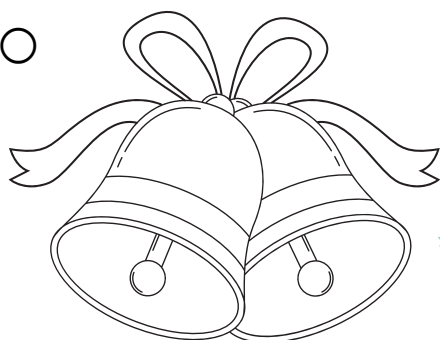
Lotus biscotti cheesecake (ve.v)

Selection of 3 continental cheeses served with crackers, homemade chutney & honey (£3 supplement)

Seasonal vegetables with the main course

2 or 3 course lunch £25/£30
per head

3 course evening meal -
£30 per head



-Please advise of any allergies/intolerances with your booking form..

-Please speak to us if you require your meal gluten free