CHRISTMAS Menu



APPETIZERS

Cream of Celeriac Soup (V)
With a parsley pesto & warm bread.

Chilled Seafood Platter
Served with rye bread.

Liver Parfait
With toasted brioche & christmas chutney.

Cranberry & Walnut Cheese Log (V)
Served with oatcakes.

MAIN DISHES

Roast Turkey Breast
Served with traditional trimmings, bread sauce & gravy.

Venison & Beetroot Casserole
Slow braised in a red wine and served with a garlic mash and seasonal veg.

Romesco Crusted Cod
With a fennel compote and finished in a mussel buerre-blanc.

Festive Mushroom Wellington (V)
Served with seasonal veg and finished with a rich porcini & thyme cream sauce.

DESSERTS

Lemon & Ammaretti Trifle
Layers of lemon sponge, with St Clement's segments & jelly, lemon custard and amaretti biscuits topped with whipped cream and white chocolate.

Bailey's Chocolate Cheesecake
Rich chocolate cheesecake infused with Baileys, on a chocolate biscuit base.

Meringue Nest with Yuletide Berries
Crisp meringue filled with Chantilly cream and a medley of festive winter berries.

Traditional Christmas Pudding
Rich, spiced Christmas pudding served with warm brandy sauce.

2 Courses £18 | 3 Courses £21