



CHRISTMAS

2 courses £25.95
3 courses £31.95

Menu

STARTERS

Spiced parsnip soup, parsnip crisps, horseradish cream, crusty bread

Roast chicken, chestnut and Parma ham terrine, pickled vegetables, English mustard mayonnaise, ciabatta crisps

Crispy cod and prawn fishcakes, lemon and parsley cream, baby leaf spinach, dill oil

Roasted chestnut mushrooms, garlic and white wine cream sauce, toasted ciabatta, rocket and balsamic (v)

MAIN COURSES

Traditional roast turkey breast with all the trimmings

Braised blade of Yieldfields Farm beef, horseradish mash, Anise braised heritage carrot

Roast monkfish tail, creamy coconut curry, Sri Lankan braised rice, crispy onions, pickled red chilli

Walnut, cranberry and mushroom pithivier, sage cream (v)

10oz Dry aged Yield Fields Farm Sirloin with French fries or hand cut chips and a garlic mushroom, red onion & tomato tartlet +£5

DESSERTS

Chocolate millionaires tart, honeycomb, sea salted caramel ice cream

Christmas Crumble – spiced apple and sultana with oaty crumble topping

Classic Christmas pudding, brandy sauce

Mint Chocolate cheesecake, digestive biscuit base, peppermint infused mascarpone, chocolate ganache topping. Chocolate sauce

Local and Continental cheese, Lesters chutney, crusty bread, biscuits and sea salt butter +£5