

Christmas Ala Carte 2025

DINNER MENU

STARTERS

King Prawn & Avocado Cocktail,
Siracha Marie Rose Sauce ,Baby Gem Leaf , Lemon £10.90

Tomato ,Basil & Mozarella Arancini
Breadcrumbs Arborio Risotto Balls , Rocket & Pine Nut Pesto £8.90

Creamy Truffled Garlic Mushrooms
on Toasted Brioche Croute £9.20

Sesame Baked Brie Wedges
Cranberry ,Orange & Red Onion Chutney £8.90

Cured Salmon & Dill Gravadlax
Capers & Cornichons
Honey & Mustard Dressed Leaves £10.20

Cream of Curried Parsnip Leek & Potato Soup
Baked Ciabatta £7.90

MAINS

Turkey Breast Escalope
Rolled With a Chestnut Stuffing ,slow cooked in a Madeira ,Sage & Shallot Sauce
with Root Vegetables ,Dauphinoise Potato £19.80

Salmon Fillet "en Crouete "
Rolled In Puff Pastry With Spinach , Served With A Chive Buerre Blanc Sauce ,
Buttered Greens
and Crushed Minted New Potatoes. £21.80

Pan Fried Sea Bass Fillet £22.50
Chorizo , Tomato , Fennel And Cannellini Bean Ragout, Wilted Greens

Honey & Mustard Glazed Belly Pork
Bubble & Squeak Potato Cake, Buttered Savoy Cabbage , Pancetta
Sage , Shallot & Apple Jus. £22.90

Artichoke, Leek , Mushroom & Chestnut Wellington,
Caper Cream Sauce ,Root Vegetables and Dauphinoise Potatoes. £19.50

Beef Brisket Brioche Burger, Beef Burger
Pulled Beef Brisket ,and 6oz Beef Burger layered with Smoked Cheese , Bacon
Caramelised Onions, Fries , Coleslaw £19.50

Venison , Port & Caramelised Onion Pie
Shortcrust Pastry. Clapshot Mash , Roasted Root Vegetables, Stockpot Gravy
£19.50

AVAILABLE LUNCH & DINNER
FROM WEDNESDAY 26TH NOVEMBER