

Christmas Menu

Starters

Tomato and Basil Soup (v)

A smooth soup made from tomatoes and fragrant basil, finished with garlic croûtons

Allergens: Croutons (wheat, gluten)
May: sesame

Smoked Salmon Mousse

A smoked salmon mousse with crème fraiche, double cream and dill sitting on a toasted croûton, served with Mediterranean prawns and baby gem

Allergens: Mousse: Milk, fish, crustacean, wheat (gluten)
May: Sesame

Paprika Pork

Slow cooked shoulder of pork marinated in smoked paprika, pulled then served in a wrap with fennel salad, tzatziki and lemon oregano mayonnaise

Allergens: Pork: Egg, mustard
Allergens: Wrap: Wheat (gluten)
May: Sesame

Pear and Blue Cheese Tart (v)

Shortcrust pastry filled with a creamy blue cheese and soft pear, served warm with baby gem and mini beetroot balls

Allergens: Wheat (gluten), milk, egg,
May: Sesame

Duck Liver Pâté

Duck liver pâté with port, served with a toasted croûton, piccalilli and baby gem

Allergens: Pate: Egg, milk, mustard
Allergens: Crouton: Wheat (gluten)
May: Sesame

Mains

Roast Turkey

Slices of turkey served with roast châteaux potatoes, sprouts with bacon, orange flavoured carrots, roasted parsnip, sage and onion sausage meat stuffing, a pig in blanket and finished with gravy

Allergens: Celery, milk, egg, sulphur dioxide
Allergens: Stuffing, pig in blanket, gravy: wheat (gluten)

10oz Sirloin Steak

English steak cooked to your liking, served with chips or jacket potato, peas or mixed salad, with a red wine and mushroom sauce

Allergens: Celery, milk, sulphur dioxide
Allergens: Chips and Sauce: wheat (gluten)

Pan Fried Salmon

Salmon pan fried in butter served with garlic and onion crushed potatoes, tender stem broccoli, sautéed spinach, and a velouté sauce

Allergens: Celery, milk, fish
Allergens: Sauce: wheat (gluten)

Rack of Lamb

Rosemary seasoned three bone rack of English lamb served with dauphinoise potatoes, tender stem broccoli, braised red cabbage and a red wine sauce

Allergens: Celery, milk, sulphur dioxide
Allergens: Sauce: wheat (gluten)

Cauliflower and Red Pepper Curry(V)

A sweet and mild coconut curry with cauliflower florets, red peppers and chickpeas served with onion rice, two onion bhajis and a poppadum

Allergens: Celery
Allergens: Onion bhaji: wheat (gluten)

Desserts

Christmas Pudding (GF)

Moist pudding served with a choice of brandy butter, brandy sauce or cream

Allergens: Milk, soya

Christmas Yule Log

Chocolate sponge rolled and filled with chocolate cream, finished with raspberry ripple whipped cream and chocolate vanilla sauce

Allergens: Egg, milk, soya, wheat (gluten)

Sherry Cherry Trifle

Black cherries soaked in sherry then set in jelly with chocolate sponge, smooth custard topped with crème Chantilly and chocolate shavings

Allergens: Wheat (gluten), milk, soya,

Sticky Toffee Pudding (GF)

A sponge pudding studded with dates, topped with sticky toffee sauce served with custard or ice cream

Allergens: Eggs, milk

Cheese and Biscuits

A selection of cheeses, served with celery, grapes, fruit chutney and biscuits

Allergens: Milk, celery
Allergens: Biscuits: Wheat (gluten)

To Finish

Selection of tea or coffee and a mini mince pie

Additional tea or coffee £1.20

Allergens: Wheat (gluten)

Wine List

White Wine

1. Spearwood Chardonnay, Australia

Fresh, juicy wine with melon fruit flavour and a crisp finish

£4.80 £5.60 £6.80 £20.00

2. Vignana Pinot Grigio, Italy

Dry and elegant wine with plenty of citrus fruit flavours

£5.20 £6.00 £7.20 £21.00

3. Invenio Sauvignon Blanc, Chile

Fresh, dry white wine with hints of guava and tropical fruits

£24.00

4. Terramater Vineyard Reserve Sauvignon Blanc, Chile

£28.00

Zingy and fresh wine with tropical fruit flavours, mineral notes and a well rounded finish

Gin	Single	Double
Gordon's	£3.40	£4.90
Gordon's Pink	£3.40	£4.90
Bombay Sapphire	£3.60	£5.60
Bombay Citron Lemon	£3.80	£5.80
Villa Ascenti Italian Gin	£3.80	£6.30
Tanqueray Royale Blackcurrent	£3.80	£6.30
Tanqueray Sevilla Orange	£3.80	£6.30

Rosé Wine

6. Invenio White Zinfandel, USA

A medium-sweet rosé with delicious raspberry and strawberry flavours

£4.80 £5.60 £6.80 £20.00

7. Lyric Pinot Grigio Blush, Venetie, Italy

Light and delicate pink Pinot Grigio that is off dry on the palate

£23.00

Sparkling & Champagne

14. Vignana Prosecco Extra Dry

Layers of fine bubbles which surround a nose of apple, white peach, citrus fruits and delicate floral finish

£28.00

15. Moët & Chandon Brut Impérial NV, Champagne

£58.00

Fresh and delightful, this champagne has a sparkling bouquet of citrus fruit, with a sumptuous palate of white fleshed fruits and brioche

Red Wine

8. Clockwork Raven Merlot, Chile

Fruity red wine that has a nice balance of tannin and a rounded finish

£4.80 £5.60 £6.80 £20.00

9. Spearwood Shiraz, South Australia

£23.00

Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices

10. Bone Orchard Malbec, Uco Valley, Mendoza, Argentina

£26.00

A mid-bodied red wine with soft tannins and a jammy dark berry aroma

11. Medivo Rioja Crianza, La Rioja, Spain

£28.00

Abundant bright raspberry aromas mingle with sumptuous cherries and notes of plum

12. Andean Vineyards Malbec, Mendoza, Argentina

£30.00

Delicious and bursting with notes of dark fruits including blackberry and plum. This wine is one to savour and enjoy