



Pre-Christmas Menu 2025

STARTERS

Carrot & Peanut Butter Soup (GF/VG)

Trio of Melon with Passion Fruit Syrup & Mango Sorbet

A Salad of Smoked Duck Breast with Raspberry Whiskey Jelly

MAIN COURSES

Gently Roasted Turkey with Date & Orange Stuffing, Bacon Roll & Chipolata
Pan Fried Venison with Black Pudding, Wild Mushrooms & Blue Cheese Sauce

Poached Salmon with Asparagus & Champagne & Caviar Sauce

Butternut Squash & Lentil Wellington with a Mushroom Cream Sauce

All served with a Selection of Seasonal Vegetables & Roast Potatoes

DESSERTS

Port Steamed Christmas Pudding & Brandy Sauce

Cinnamon Swirl Cheesecake

Clementine Prosecco Torte (GF/VG)

Triple Chocolate Calypso Mousse

Followed by Tea or Coffee & Petit Fours

2 Courses £30.00

3 Courses £37.50

GF=Gluten Free VG=Vegan