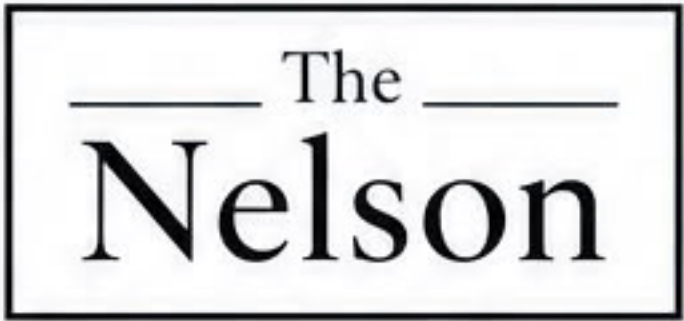




Festive Menu

STARTERS



Whole baked camembert for 2 people <i>served with freshly baked bread, pickled celery, date & apple chutney & salad</i>	17
Chicken & chorizo terrine <i>slow roast tomato chutney & focaccia crouton</i>	9
Smoked salmon & dill fishcake <i>seaweed tartar sauce & lemon</i>	8.5

MAIN COURSES



Traditional roast turkey breast <i>goose fat roasties, whole baked carrot, sprouts & chestnuts, pigs in blanket, stuffing bon bon & gravy (Voa)</i>	19
Pan fried duck breast <i>confit duck leg sausage roll, buttered kale & cranberry relish</i>	29
Pan fried salmon <i>crushed new potatoes, samphire, lemon & mussel sauce</i>	19.5
Truffled Jerusalem artichoke gratin <i>served with charred hispi cabbage</i>	17.5



DESSERTS

Chocolate yule log <i>served with lightly whipped vanilla cream & berries</i>	8.5
Christmas pudding <i>served with boozy brandy sauce & glacier cherries</i>	8
Festive cheeses from The Cheese Shop <i>crackers, mulled wine & cranberry chutney</i>	13

