

CHRISTMAS MENU

Served in the Bar and the Angel's Table Lounge (now dog-friendly)
Perfect for celebrating the festive season with family, friends and colleagues

Available Lunch and Dinner (all-day)

From Monday 3rd until Monday 24th December 2018

STARTERS

Cream of roasted root vegetable soup

Twice baked wild mushroom and tarragon soufflé on Marley Cotes cream

Soused roll mop herrings, roasted beetroot and a crisp pancetta salad

Pressed pheasant and venison terrine, apple chutney

MAINS

Individual steamed and roasted turkey roulade, chestnut and cranberry stuffing and all the traditional trimmings

Slow cooked feather blade of beef, roasted root vegetables

Pan-fried chunky cod, kale, aromatic curried mussel broth

Potato and rosemary gnocchi, roasted beetroot, sprouts and chestnuts

PUDDINGS

Brandy panna cotta, mulled winter fruits

Orange and cinnamon cheesecake, Cointreau and orange ice cream

Dark chocolate tart, double ginger ice cream

Christmas crème brûlée, almond shortbread

£19.95 for 2 courses or £24.95 for 3 courses

These dishes are also on our Winter Menu (all individually priced) so you can also enjoy this menu with your family or smaller gatherings.