



~Festive Private Dining Menu~

Spicy Parsnip Soup (V)

Sage Pesto £5

Baked Queenie Scallops!

Queen Scallops, Gruyere, Cheddar, Garlic Butter £9

Prawn & Crayfish Cocktail

Little Gem, Granny Smith Apple, Cucumber, Cherry Tomato Paprika Marie-Rose £8

Goats Cheese Fritters (V)

Chargrilled Vegetables, Basil Pesto £7

Crispy Fried Belly Pork

Sesame Dressing, Asian Salad £8

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Roast Turkey & All The Trimmings

Duck Fat Roast Potatoes & Lashings of Gravy £15

Shallot Tart Tatin (V)

Roasted Root Vegetable Cassoulet £13

Seabass Fillet

Celeriac Puree, Spinach, Lemon & Chive Beurre Blanc £19

Duck à l'Orange,

Half a Duck, Red Cabbage, Dauphinoise Potatoes £19

Chargrilled Prime Yorkshire 10oz Ribeye "Steak Frites"

Skinny Fries, Grilled Mushroom, Rocket & Tomato Salad

Choice of Béarnaise, Diane or Peppercorn Sauce £26

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Traditional Christmas Pudding

Brandy Sauce

Chocolate Mousse

Boozy Cherries, Vanilla Shortbread

Crème Brûlée...of the day!

Vanilla Shortbread

Lemon Tart

Lemon Curd Ice Cream, Crushed Meringue

Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream

All desserts £6.50

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Cheeseboard

Cheddar, Blue & Brie £9