



F E S T I V E M E N U

To Start

HONEY GLAZED HAM HOCK TERRINE

with local Apple & Cider Brandy Chutney

SPICED PARSNIP & HONEY SOUP ✓

with warm rustic Ciabatta Bread

PRAWN COCKTAIL

on a bed of fresh Wild Rocket & served with rustic

Ciabatta Bread

HALLOUMI FRIES ✓

with local spicy Tomato & Onion Chutney

Mains

TRADITIONAL CHRISTMAS DINNER

*Crown of Turkey, Roast Potatoes, Yorkshire Pudding,
Cranberry & Apricot Stuffing, fresh seasonal Vegetables
& Gravy*

STEAK & ALE PIE

*with Roast Potatoes & fresh seasonal Vegetables
& Beef Jus*

MUSHROOM, BRIE & CRANBERRY WELLINGTON ✓

with Roast Potatoes & fresh seasonal Vegetables

SMOKED HADDOCK & FLORENTINE FISHCAKES

*with Dauphinoise Potatoes, fresh seasonal Vegetables
& Pea Purée*

Dessert

SELECTION OF CHEESES ✓

*Charcoal Cheddar, Brie & Dorset Blue Vinny. With
Crackers, Grapes & a spicy Tomato & Onion Chutney*

CHRISTMAS PUDDING

with hot Brandy Sauce ✓

CHOCOLATE YULE LOG

with pouring Cream

**WHITE CHOCOLATE & RASPBERRY
CHEESECAKE** ✓

with Vanilla Ice-cream & fresh Raspberries