

CHRISTMAS 2018

Available from Tuesday 4th until Friday 21st December (except Sundays)

TWO COURSES £18 • THREE COURSES £23

STARTERS

Cream of pumpkin & sage soup G/F

Mushroom & chestnut pate with sour dough toast G/F*

Crab risotto G/F

Smoked haddock rillettes with brioche G/F*

MAINS

Roast Turkey and Christmas vegetables** G/F
Slow braised beef cheek, root mash and parsnip crisps G/F
Pan fried halibut with wild mushrooms and toasted potato gnocchi – add £2.00 G/F
Pumpkin, goat cheese & fig tart with broccoli & hazelnuts

** (served with a family selection of potatoes, vegetables and chipolatas)

PUDDINGS & CHEESE

Christmas pudding with brandy custard

White chocolate and cranberry bread & butter pudding

Belgium waffles with caramelised bananas

Passionfruit pavlova G/F

Selection of cheese & biscuits – add £2.00 G/F*

G/F Gluten Free *(Gluten free crackers available)

Any gratuities go directly to the staff. A non-refundable deposit of £10 per person is required to confirm all bookings & pre orders will be required no less than 48 hours prior to your visit for all parties of six or more.



CHRISTMAS 2018 BOOKING FORM

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STARTERS	HOW MANY	Name of Booking
Soup		_ Date of Booking
Pate		
Crab Risotto		Time of Booking
Rillette		Phone Number
		_ Email Address
MAIN COURSE	HOW MANY	_
Turkey		_
Beef		
Halibut		 All parties must pre-order food choices. A 10% optional service charge will be added to tables over six.
Pumpkin tart		
DESSERTS	HOW MANY	# of 2 course options # of 3 course options
Xmas Pudd		
Bread & Butter		To ensure your booking please return
Waffles		this booking form with preorder anddeposit no later than two weeks prior toreservation date.
Pavlova		
Cheeses		Terms & Conditions = £10.00 per person non-refundable deposit is required to secure each booking. Cash or credit/debit cards are

hunky dory but unfortunately we are

unable to accept cheques