STARTERS

Spiced Roast Parsnip and Bramley Apple Soup (v)
With crusty sourdough bread and butter

Severn and Wye Smoked Salmon and Prawn Bruschetta
With a bloody Mary remoulade

Duck, Parma Ham and Pistachio Terrine
With a sticky fig relish and toasted sourdough bread

Rosemary Crusted Brie (v)
With a red currant, port and orange sauce

MAIN COURSE

Traditional Christmas Dinner
With Yorkshire pudding, stuffing and a choice of vegetables and potatoes, all topped off with gravy or onion gravy

Beetroot, Butternut Squash, Pistachio and Goats Cheese Wellington (v)
With roast potatoes, seasonal vegetables and a blossom honey and redcurrant jus

Pan-Roasted Salmon Fillet
With olive oil crushed new potatoes, a medley of green vegetables and a lemon and garlic butter sauce

DESSERT

Traditional Christmas pudding
With brandy sauce and fresh raspberries

Strawberries and Berry Sorbet
With pomegranate seeds and a passion fruit coulis

Baked Vanilla Cheesecake
With Cornish dairy salted caramel ice cream, peanut brittle and toffee sauce

Rosemary Crusted Brie (v)
With a red currant, port and orange sauce

Cheese Plate
Brie, Lancashire and Stilton with grapes, celery, sticky fig relish and savoury biscuits

Tea or Coffee

UNDER 12’S MENU

Traditional Christmas Dinner
With Yorkshire pudding, stuffing and a choice of vegetables and potatoes, all topped off with gravy or onion gravy

Beetroot, Butternut Squash, Pistachio and Goats Cheese Wellington (v)
With roast potatoes, seasonal vegetables and a blossom honey and redcurrant jus

Pan-Roasted Salmon Fillet
With olive oil crushed new potatoes, a medley of green vegetables and a lemon and garlic butter sauce

DESSERT

Traditional Christmas pudding
With brandy sauce and fresh raspberries

Strawberries and Berry Sorbet
With pomegranate seeds and a passion fruit coulis

Baked Vanilla Cheesecake
With Cornish dairy salted caramel ice cream, peanut brittle and toffee sauce

Cheese Plate
Brie, Lancashire and Stilton with grapes, celery, sticky fig relish and savoury biscuits

Tea or Coffee

Terms & Conditions:
In order to finalise your booking, the balance must be paid in full by 1st December
*All deposits are non-refundable.
Some of our poultry and fish dishes may contain small bones.
All of our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients.
Full allergen information is available upon request.
If you have a question, food allergy or intolerance, please let us know before placing your order.
(v) made with vegetarian ingredients, however, some of our preparations and cooking methods could affect this.
All prices include VAT at the current rate.