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2021 Christmas Day

Thank you for choosing to dine with us on this special day.
Duncan, Mikki, Emily Self (Head Chef) and Staff hope you thoroughly enjoy the experience...

All pre orders to be received by Saturday 18th December latest, Thank you

 ...to commence, a selection of homemade dishes... 

Homemade Crab Bisque

Smoked Halibut, Watercress, Beetroot Purée, Radish, Beetroot Crisps, Lime Vinaigrette

Baked Goats Cheese & roasted Fig, Bruschetta, Watercress, Balsamic reduction

Woodland Pigeon Breast, Carrot Purée, toasted Chestnuts, Red wine Sauce

...and then, to clean the palate...

Pink Champagne Sorbet

 ...followed by... 



**3 Bird Roast, Turkey, Chicken and Duck, Pigs in Blankets, Roast Potatoes,
Cranberry and Orange Stuffing and Red Wine Sauce**

Wild Mushroom & Ricotta Tortellini, Watercress, White Wine Cream Sauce, Truffle

Braised Pork Belly, Dauphinoise Potatoes, Cauliflower Purée, Crackling, Red Wine Sauce

Seared Hake Fillet, sauté New Potatoes, Samphire, Mussel Sauce, Parsley Oil

All Served with Seasonal Vegetables

 ...and to finish... 

Christmas Pudding, Brandy Sauce

Vanilla Rice Pudding, Orange Compôte, Orange Glaze

Dark Chocolate & Bailey's Tart, Chantilly Cream, Berries

Selection of Cheese and Biscuits, Fruit Chutney

...complemented with Coffee and an individual Mince Pie...



£69 Per Person

