




2nd, 9th & 16th
December

MENU

December Wednesday Evening Menu

Three Courses £19.95

Starters

 Curried Butternut Squash Soup
goats cheese & red onion croustade

Salmon & Smoked Salmon Fishcake
lemon & dill marinated fennel, sauce hollandaise


Homemade Soft Boiled Scotch Egg
Picalilli, wild rocket

Main Courses

Slow Roast Turkey
chestnut & mushroom farce, thyme dauphinoise, broccoli & cranberry jus

Pan Fried Crispy Seabass
hot & sour sauce, garlic, lime and coriander, stir fried broccoli jasmine rice

Braised Chuck Beef
horseradish croquettes, roast parsnips, buttered kale & caramelised shallot, red wine & thyme jus

 Pea & Mint Risotto Cakes
tomato, mozzarella & red onion salad, basil pesto, balsamic syrup

Desserts



Classic Lemon Tart
clotted cream & raspberry jelly

Chocolate Fondant
cinnamon anglaise & apricot sorbet

Selection of Cheese & Biscuits,
spiced winter chutney



£1.50 per portion

 denotes suitable for vegetarians " = deconstructed"  denotes contains nuts

We cannot guarantee that all our dishes are free from nuts or nut traces
All dishes are subject to availability and all of our prices include VAT.

If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise