



Christmas Menu

Starters

Cream of Broccoli Soup, Cheddar Sables, Pea Cream, Toasted Chestnuts (V)

Smoked Salmon, Horseradish Cream, Cheese & Herb Crepe Roulade, Shallot Crumb, Drizzled Lemon Olive Oil

Crispy Deep Fried Duck Egg, Sautéed Chorizo & Peas, Hollandaise Sauce, Deep Fried Thyme

Seared Pancetta Wrapped Scallops, Sautéed Peas & Spinach, Lemon & Caper Butter

Vegan Vegetable Spring Roll, Toasted Cashew Nuts, Lime & Coriander, Sweet Chilli & Soy Dips (VG)

Main Courses

*Roasted Turkey Breast, Stuffed with Sausage Meat, Herb & Onion Stuffing, Wrapped In Streaky Bacon
Roasted Potatoes, Pigs in Blankets, Seasonal Vegetables, Turkey Gravy, Cranberry Sauce*

Pan Fried Minted Lamb Rump, Potato Puree, Crushed Sprouts, Roasted Carrots, Port & Redcurrant Jus

*Slow Roasted Crispy Porchetta Champ Potatoes, Buttered Cavolo Nero
Honey Roasted Carrots, Salsa Verde*

*Herb Roasted Chicken Supreme, Spinach Crushed New Potatoes
Sautéed Pancetta, Peas & Fine Beans, Wild Mushroom & Madera Cream Sauce,*

Pan Fried Breaded Cod Loin, Sweetcorn, Chorizo & Pea Jambalaya, Balsamic Reduction, Watercress

*Pan Fried Fillet of Salmon, Parsley Buttered New Potatoes, Chard Tender Stem Broccoli
Toasted Pine Nuts, Hollandaise Sauce*

Butternut Squash, Mushroom & Chestnut Brioche Crust Wellington, Seasonal Vegetables, Veggie Gravy (V)

Please note all main dishes are served as above additional seasonal vegetables are available at £3.00

Desserts

The Well Homemade Christmas Pudding with Brandy Sauce

Kinder Buena White Chocolate Cheesecake, Salted Caramel Sauce

Selection of Cheese & Biscuits with Red Onion Chutney, Grapes, Apple & Celery

Rum Custard Tart, Gingerbread pastry, chocolate crumb

Caramelised Pineapple, And Coconut Pannacotta Pineapple Syrup

2 Course £25 3 Course £30

Please note this menu is a set two or three Course only

Food allergies & intolerances please speak to a member of staff about ingredients in your meal

Please note a £10 none refundable deposit if required per person