

1<sup>st</sup> – 24<sup>th</sup> December

## Warm Pheasant Breast Salad (GF)

Peppery Leaves, Beetroot, Red Onion & Truffle Oil - £5.95

## Fresh King Scallops & Serrano Ham Gratin

Baked in a rich, creamy Cheese sauce, served with Granary Toast - £7.50

## Baked Fig & Stilton (V/GF)

Served on a bed of Salad Leaves with a Balsamic Glaze - £5.95



## Traditional Turkey Roast

Pig in Blanket, Sage & Sausage Stuffing, Seasonal Vegetables, Roasted Potatoes & Rich Gravy - £11.95

## Fillets of Plaice Stuffed with Fresh Crab (GF)

Served with Saffron Dauphinoise Potatoes, Rock Samphire & Asparagus - £14.75

## Pan Fried Duck Breast & Blackberry Wine Sauce

Served with Roasted Thyme New Potatoes & Seasonal Vegetables - £13.50

## Venison Suet Pudding

Locally sourced Venison with Juniper & Thyme, Seasonal Vegetables & Buttered Mash - £12.50

## Roasted Vegetable, Chestnut & Feta En Croûte (V)

Served with a Savoy Cabbage Parcel, Herbed New Potatoes & Roasted Garlic & White Wine Sauce - £11.95



## Trio of Desserts

Lemon Cheesecake, Fresh Cream Profiterole & Pavlova with a Plum and Cherry Compote - £6.50

## Assiette of Chocolate Liqueur Truffles (GF)

Dark & Cointreau / Milk & Amaretto / White & Chambord served with a Chocolate Wine Liqueur - £5.95

## Traditional Matured Christmas Pudding

With a Rich Brandy Cream - £5.25

## Classic Cheeseboard (GF)

A selection of 3 Cheeses, Crackers, Celery and Crab Apple Jelly - £6.95

