

CHRISTMAS MENU

AVAILABLE FROM 24TH NOVEMBER

Complimentary Spiced Mulled Wine Or Prosecco on arrival

STARTER

Bloody Mary Prawn Cocktail

King Prawn + Avocado cocktail, Sourdough Croutes

Confit Duck Rillettes

Apple + Date chutney, Toasted Sourdough

Curried Parsnip Soup (VG)

Parsnip Crisps

MAIN COURSE

Roast Rib Of Beef

Or

Roast Turkey Roulade

Duck Fat Potatoes, Maple Roast Carrots + Parsnips,
Cavalo Nero, Pigs in Blankets, Brussel Sprouts, Stuffing
Proper Roast Gravy.

Roast Beetroot Balsamic Tart (VG)

With Vegan trimmings

Roast Cod Loin

Olive Oil + Lemon Mash, Peperonata

DESSERT

Christmas Pudding w/ Brandy Cream (VG OPT)

Steamed Ginger Pudding, Brandy Custard

Chocolate Fondant, Salted Caramel Ice cream

EXTRAS

Herritage Cheeseboard (+£7pp)

Festive Chutney + Quince, Grapes, Crackers

Berkmann Wine + Champagne Pairing - £25pp

Festive Cocktail Pairing - £25pp

2 COURSE - £28 3 COURSE - £35

20% DEPOSIT REQUIRED MINIMUM OF 4 PEOPLE