



CHRISTMAS MENU

STARTER

PHEASANT GOUJONS

Deep fried and served with a garlic and chive mayo

DUCK LIVER PATE

Toast, house chutney and pickled plum

WINTER BROTH

Homemade bread and whipped butter

HOT SMOKED SALMON AND KING PRAWN SALAD

baby gem lettuce and bloody Mary dressing

MAIN

TRADITIONAL ROAST TURKEY

served with all the trimmings

PAN FRIED FILLET OF SALMON

Morecambe Bay potted shrimp butter, rosti potato and creamed leeks

VENISON & DAMSON GIN SHORTCRUST PIE

creamed potatoes and braised red cabbage

ARANCINI WITH WENSLEYDALE CHEESE

butternut squash sauce, crispy sage leaves, pine nuts and green vegetables

DESSERT

HOMEMADE TRADITIONAL CHRISTMAS PUDDING

served with brandy sauce

LEMON AND PISTACHIO CHEESECAKE

with a biscoff biscuit base and ice cream

WHITE CHOCOLATE AND RASPBERRY CREME BRULEE

served with shortbread

CHEESE AND BISCUITS

stilton, oatcakes and chutney

COFFEE AND A MINCE PIE TO FINISH

2 COURSE £24.95

3 COURSE £29.95

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, soya, and tree nuts. If you have an allergy please notify staff.

V - VEGETARIAN

GF - GLUTEN FREE