



December Evening Menu

Soups

Potato & spinach
Chestnut smoked bacon & Sage

Starters

Trio of breaded cheese
Pork belly with blackberry jus, apple jelly & black pudding salad
Port poached pears with Belgian endive & blue cheese
Creamy garlic mushrooms
Smoked mackerel pâté with beetroot puree & walnut salad

Mains

Roast turkey with pigs in blanket
Roast sirloin with rich gravy & Yorkshire pudding
Roast pork loin stuffed with apricot cranberry & chestnut
Pan fried sea bass with spinach & potato cake, confit tomatoes & olive & basil dressing
Roasted squash with butterbean mash, tomato, & roast pepper sauce
Fillet steak with roasted mushroom, vine tomatoes and twice cooked chips (£7 supplement)

All main courses served with herbed roast potatoes and fresh seasonal vegetables

Desserts

Bailey's cheesecake
Freshly baked cookie with honeycomb ice-cream
Crème brulee with house shortbread
Christmas pudding
Eaton mess
Cheese and biscuits (£2 supplement)

£17.95

