

FESTIVE PARTY MENU

2 COURSES £19.50 3 COURSES £22.50

Chestnut and Sage Soup, Bread (V)

Black Mountain Smoked Salmon, Barley Beetroot and Rocket Salad,
Stem Ginger Dressing

Confit Duck and Ham Hock Terrine, Apple and Cranberry Chutney, Toast

Duo of Rarebit: Traditional and Perl Las, Salad, Piccalilli (V)

Mushroom Stroganoff, Polenta Chips, Salad (V)



All dishes served with Traditional Christmas Vegetables

ROASTED CROWN OF TURKEY WITH RICH GRAVY
Crispy Roasties, Pigs in Blankets, Chestnut and Sage Stuffing,
Cranberry Sauce

ROASTED BELLY OF PORK
Crackling, Spiced Apple Sauce, Cider Jus

PARMESAN-CRUSTED FILLET OF SALMON
Creamy Dill Sauce

CHESTNUT, MUSHROOM AND SQUASH COTTAGE PIE (V)

RAGSTONE GOAT'S CHEESE TART (V)



Home-made Christmas Pudding, Brandy Sauce

Port and Chocolate Cake, Ice Cream

Spiced Apple Crumble, Custard Sauce

Espresso Pannacotta, Cinnamon and Hazelnut Brittle

Cheese Board (+ £3.00)