



Christmas menu

1 course £13.95

2 courses £17.95

3 courses £21.95

Starters

Roasted pumpkin soup, apple and thyme croutons (V)

Duck liver and orange parfait, cranberry jelly, melba toast

Pan seared Pigeon breast, radish and mixed winter berry salad (GF)

Melon slices, champagne sorbet, citrus fruits, berries and orange coulis (V)(VG)(VGF)

Pan seared Scallops, curried parsnip puree, black pudding crumb, crispy pancetta

Mains

Turkey or poussin: served with duck fat roast potatoes, sautéed greens, honey glazed carrots, pigs in blankets, apple and cranberry stuffing and Royal Oak jus

Cranberry and pistachio nut roast Christmas dinner, vegetarian trimmings, walnut and mushroom stuffing, vegetarian gravy (V)

Fillet of sea bass, mussels in white wine sauce, saffron marbled potatoes and sprouting broccoli

Pan seared pigeon breast, confit pigeon leg, wild mushrooms, tarragon mash and beetroot puree

Rib eye steak, triple cooked chips, cherry tomatoes on the vine and mushroom, onion rings with peppercorn sauce (£3 supplement)

Beer battered fish and chips, pea mousse and tartar sauce

Butternut squash and cranberry wild rice salad, toasted pecans, rye bread (V)(VG)(GF)

Sides: pigs in blankets/stuffing balls / honey roasted parsnips/hand cut chips/fries/onion rings/ creamy mash

Desserts

Traditional Christmas pudding, brandy sauce

Sticky toffee pudding, toffee sauce, vanilla ice cream

Chocolate orange bread' n 'butter pudding, custard

Cropwell bishop cheese and biscuits, apple chutney, marinated grapes

Winter berry pavlova with berry compote

Trio of ice cream/sorbet

