

2<sup>nd</sup> – 24<sup>th</sup> December (excluding Sundays)

## Rustic Farmhouse Pate

Layered with Partridge Breast & served with Sourdough Multigrain Baguette & a Sticky Fig Relish - £5.95

## Seared King Scallops & Dry Cured Bacon (GF)

Served on a bed of Crisp Mixed Leaves with a Raspberry Balsamic Reduction - £7.25

## Baked Fig & Colton Basset Stilton (V/GF)

Served on a bed of Peppery Leaf & Pomegranate Seed Salad - £5.95



## Traditional Turkey Roast

Pig in Blanket, Sage & Sausage Stuffing, Seasonal Vegetables, Roasted Potatoes & Turkey Rich Gravy - £12.95

## Fillets of Plaice Stuffed with Prawn Velouté (GF)

Served with Saffron Dauphinoise Potatoes & Rock Samphire - £14.95

## Highland Venison Steak

Served with Braised Pardina Lentils, Sauteed Sprouts with Pancetta & a Cornish Blackberry Mead Sauce - £13.95

## Mixed Nut & Cranberry Loaf (VG)

Served with Rosemary & Thyme New Potatoes, Tenderstem, Romanesco & a Rich Vegetable Gravy - £11.95



## Trio of Desserts

Madagascan Vanilla Crème Brulee, Salted Caramel Cream Profiterole & Winterberry Pavlova - £7.25

## Traditional Matured Christmas Pudding

Made with Aspalls Cyder, Rum & Brandy, Served with Fresh Double Cream - £5.75

## Classic Cheeseboard

Mature Cheddar, Stilton & Camembert served with a selection of Crackers & Sticky Fig Relish - £6.95