

2^{FOR}1
MENUS

MONDAY TO
THURSDAY

BOOKING REQUIRED

Christmas FESTIVE MENU

2 COURSE – £25 | 3 COURSE – £32

SERVED FROM 29th NOVEMBER – 24th DECEMBER

TO START

SWEET POTATO & GINGER SOUP

With locally baked crusty bread

OUR FAMOUS PRAWN COCKTAIL

With brown bread

HAM HOCK TERRINE

Pickled vegetables, toasted bread

GOATS CHEESE, PEAR & WALNUT TARTINE ^V

On a toasted sourdough base

MAIN COURSE

ROAST ENGLISH TURKEY

Roast potatoes, seasonal vegetables, pigs in blankets, homemade stuffing and a rich gravy

ROAST BEEF

Roast potatoes, seasonal vegetables, pigs in blankets, homemade stuffing, Yorkshire pudding and a rich gravy

8oz RUMP STEAK (£6 SUPPLEMENT)

Triple cooked chips, mushroom, tomato and pepper sauce

SALMON FILLET

With a caper sauce in roasted new potatoes and green vegetables

WILD MUSHROOM RISOTTO ^V

With saffron, finished with parmesan

VEGETABLE WELLINGTON ^{VE}

Creamed mashed potato, rich gravy

DESSERT

HOMEMADE CHRISTMAS PUDDING

Brandy cream

CHOCOLATE CHEESECAKE

Berries and cream

LEMON POSSET

Whipped Baileys cream

CHEESEBOARD (£4 SUPPLEMENT)

Savoury biscuits, chutney

Christmas MENU Day

ADULT £80
CHILD £40

TO START

CAULIFLOWER & KALE SOUP

Gallybagger cheese crouton

CONFIT DUCK LEG

Crispy duck croquette, cherry compote, toasted almonds

SMOKED SALMON, CRAB & PRAWN TERRINE

Cream cheese, watercress, lemon zest, granary bloomer

CONFIT BABY BEETS V

Whipped feta, mulled wine jelly, hazelnut and pecan crumb

MAIN COURSE

ROAST NORFOLK TURKEY

Duck fat roasted potatoes, roasted root vegetables and sprouts, red cabbage, cauliflower cheese, pigs in blankets, pork and cranberry stuffing, rich thyme jus

ROASTED FORE-RIB OF BEEF

Beef dripping roasted potatoes, broccoli purée, butter roasted baby carrots, turnips and sprouts, Madeira sauce, Yorkshire pudding

PARMESAN CRUSTED COD LOIN

Lemon and herb risotto, fresh cream, garden peas, samphire

WINTER VEGETABLE PIE V

A medley of winter vegetables, green lentils, dates and chestnuts, in a hot water pastry crust, served with thyme roasted potatoes, braised cabbage trio and vegetable gravy

DESSERT

HOMEMADE CHRISTMAS PUDDING

Brandy and orange sauce

FERRERO ROCHER YULE LOG

Port and cinnamon cherries, caramelised hazelnuts, Isle of Wight pouring cream

ISLE OF WIGHT CHEESEBOARD

Savoury biscuit selection, rich onion chutney, apple, celery and iced grapes

MANDARIN SPONGE GF

Redcurrant and orange compote, honeycomb ice cream