



# DECEMBER MENU 2022



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## STARTERS

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### PRAWN COCKTAIL

W/ BABY GEM LETTUCE, PICKLED CUCUMBER,  
BLOODY MARY DRESSING & GARLIC & HERB FOCACCIA  
9.75

### CHESTNUT MUSHROOM & TRUFFLE SOUP

W/ RED ONION & ROSEMARY Scone (GF|VG) 8.75

### HOUSE MADE BREAD BOARD

W/ OIL & BALSAMIC, MARINATED OLIVES &  
ROASTED GARLIC HUMMUS (VG) 9.5

### PANCETTA WRAPPED TURKEY BALLOTINE

W/ PARSNIP CRISP & CRANBERRY JUS (GF) 9

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## MAIN COURSES

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### PORTABELLO MUSHROOM WELLINGTON

W/ CREAMED SPINACH, WILD MUSHROOM & TRUFFLE  
SAUCE, LOCAL SEASONAL GREENS & NEW POTATOES  
(VG) 17

### PAN FRIED FILLET OF HAKE

W/ POTATO & CAPER TERRINE,  
LOCAL SEASONAL GREENS & HERB BUTTER SAUCE  
(GF) 19

### BEER BATTERED LOCAL FISH

W/ TRIPLE COOKED CHIPS  
& TARTAR SAUCE  
(GF) 16

### COCONUT & SWEET POTATO DAHL

W/ CORIANDER & GARLIC NAAN  
& MANGO CHUTNEY  
(GF|VG) 16.5

### CORNFED CHICKEN SUPREME

W/ PIGS IN BLANKETS, CARROT & NUTMEG PUREE,  
SAUTÉ SPROUTS W/ BACON & CHESTNUTS,  
ROAST POTATOES & CRANBERRY JUS (GF) 18

### CROQUE MONSIEUR;

BAKED CHEESE & HAM SANDWICH,  
MORNAY & MUSTARD SAUCE, HOUSE SALAD  
13.75

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## DESSERTS

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STEAMED CHRISTMAS PUDDING, ARMAGNAC CREAM & CRÉME ANGLAISE (V) 7.5

COCONUT MOCHI W/ PASSION FRUIT, MANGO PUREE & A COCONUT & PISTACHIO BISCUIT (GF|VG) 7.5

DARK CHOCOLATE & CHERRY MOUSSE W/ CLEMENTINES & AN ALMOND & CRANBERRY FLORENTINE (V)