



CHRISTMAS FAYRE

Starters

Crab crème fraîche toast – pickled apple & fennel saffron mayonnaise

Confit duck – carrot puree, citrus gel & crispy parmesan

Gorgonzola ravioli – roasted butternut squash, hazelnut butter

Mains

Roast turkey / slow cooked rump of beef / slow cooked belly pork

with

Pigs in blankets, stuffing, maple glazed mixed roots. braised red cabbage, buttered sprouts
& fondant potatoes

Roasted butternut squash risotto – crispy sage & pine nut butter

Pan fried cod loin - wild mushroom, sweetcorn & mascarpone cream sauce

Desserts

Clementine & gingerbread trifle

Classic Christmas pudding – brandy sauce & muscovado ice cream

Dark chocolate parfait – cherry compote & tonka bean chantilly

2 Courses £27.50

3 Courses £36.50

Christmas lunch will be served from 7th December until 24th December

Please book a table via telephone on 0191 5841941 or ask a member of staff
