

- CHRISTMAS SPECIALS -

Aspall Mulled Cyder

Aspall Cyder with cinnamon, star anise, cloves and orange served hot.

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Mulled Wine

Red wine with cinnamon, star anise, cloves and orange served hot.

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Snowball

Advocaat and lemonade topped with a cherry.

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Christmas Frapple

Gin, Irish cream and coffee liqueur served over ice.

- TO START -

Goats Cheese and Fig Crostini v

with thyme.

or

Honey & Ginger King Prawn Cocktail

with spring onion, cucumber and lime.

or

Smoked Duck Breast

with candied orange and port jus.

- MAIN -

Christmas Roast

Turkey with roasted veg, Yorkshire pudding, sage & onion stuffing, kilted sausage, roast potatoes and gravy.

(Vegetarian option of the Christmas Roast available)

or

Sea Bass with Salsa Verde

Pan-fried Sea Bass with roasted new potatoes, chorizo and spinach topped with homemade salsa verde.

or

Wild Mushroom and Chestnut Tortellini

In an Irish cream liqueur sauce.

- DESSERT -

Christmas Pudding

with brandy butter and cream

or

Dark Chocolate and Pistachio Cheesecake

with vanilla pod ice cream.

or

Winter Fruits Crumble

with chantilly cream.

*Pre-order your
wine and receive a
10% Discount
off each bottle*

3 courses only £29.95 per person