



Available 1st-24th December



Festive Menu

Roasted Parsnip and Apple Soup
with farmhouse bread & butter

Smoked Salmon & King Prawn Salad
with seafood sauce and citrus dressing

Deep Fried Brie Wedges
Breaded brie wedges, with cranberry & orange compote and salad garnish



Roast Turkey Breast & Trimmings
with bacon wrapped chipolata, apricot & cranberry stuffing and gravy

Beef and Root Vegetable Casserole
Slow cooked beef casserole with a horseradish & thyme dumpling

Seabass Fillet
Seabass fillet topped with a pistachio crust, with lemon & prosecco cream sauce

Butternut Squash Gratin
Roasted butternut squash, leeks and smoked cheese, topped with a walnut crumb

*All main courses served with roast potatoes, honey roasted parsnips
and seasonal vegetables*



Christmas Pudding with Brandy Sauce

St Clements Cheesecake
with mango coulis

Chocolate & Salted Caramel Torte
with honeycomb ice cream

2 Courses £23 / 3 Courses £28 (Includes luxury cracker)

£10 per person non refundable deposit and pre order required for groups of 6 or more