



CHRISTMAS MENU

SUNDAY TO THURSDAY: 3 COURSE - £35

FRIDAY & SATURDAY: 3 COURSE - £40

STARTERS

GOAT CHEESE PANNA COTTA (V)

Beetroot Purée, Burnt Fig, Roasted Hazelnut

CRAB & CRAYFISH ROLL

Served in a Marie-Rose Sauce, Cucumber & Tomato

ROASTED BUTTERNUT SQUASH VELOUTÉ (V)

Toasted Pumpkin Seeds & Crusty Bread

CONFIT DUCK LEG

Curried Puy Lentils

CHICKEN LIVER PARFAIT

Orange & Red Onion Chutney, Brioche Bread

MAINS

DAUBE OF BEEF

Cauliflower Purée, Red Wine Jus

TURKEY & HAM ROULADE

Sage & Onion Stuffing, Red Wine Jus & Chipolata

SUGAR PIT CURED PORK BELLY

Apple & Cider Jus

ROAST MONKFISH

Parma Ham, Bourguignon Sauce

VEGETABLE WELLINGTON (VG)

Red Wine Vegetable Gravy

All mains served with Roasties, Creamy Mash & Seasonal Veg

DESSERTS

COCONUT PARFAIT

Pineapple Salsa, Dehydrated Pineapple

CHOCOLATE & ORANGE TART (VG0)


Raspberry Sorbet

STICKY TOFFEE PUDDING

Toffee Sauce & Vanilla Ice Cream

CHEESE BOARD (£5)

Selection of Local Cheeses with Plum Chutney & Crackers





Margot

Please notify us of any allergies or dietary requirements when ordering. [V] Vegetarian, [VG] Vegan, [NCGI] Not Containing Gluten Ingredients, [VGO] Vegan Option Available, [GFO] Gluten Free Option Available, [N] Contains Nuts, [E] Eggs, [SF] Shell Fish, [D] Dairy, [C] Citrus
A discretionary service charge of 10% will be applied to tables of 6 or more. All tips go to directly to front of house and kitchen staff.