

**CHRISTMAS MENU 2018**

**STARTERS**

Braised Shallot Tart with Cajun Onion Rings and Red Tapenade (V/Ve)

~

Grilled Mackerel and Smoked Mackerel Croquette with Apple & Red  
Cabbage Ketchup

~

Tamarind Braised Ox Cheek Nuggets. Crisp Salad and Sweet Chilli Dressing

**MAINS**

Roast Turkey Breast, Pigs in Blankets. Sprouts, Chestnuts and  
Roast Potatoes.

~

Spiced Cod Fillet. Crispy Rice. Greens with Coconut & Celeriac Puree

~

Rolled Lamb Shoulder En Croute. Kohlrabi Fondant with Cranberry &  
Chipotle Gravy

~

Roast Root Veg & Lentil Casserole. Truffle Mash with Fried Garlic Crumble  
(V/Ve/GF)

**DESSERTS**

Christmas Spring Roll, Cinnamon Sugar with Vanilla Ice Cream

~

Date & Hazelnut Pudding. Toffee Sauce & Brandy Butter

~

Cheese board with biscuits & chutney (£2 supplement).

2 COURSES FOR £21

3 COURSES FOR £25