



# Christmas 2024

Please see the enclosed Christmas menu, offering a three-course option at £36 per person and a two-course option at £30 per person.

To confirm your reservation, we request a £10 deposit per person, accompanied by completed menu selections on the attached booking form, at least seven days before your reservation date.

The deposit is non-refundable unless modifications are made with a minimum 48-hour notice. Payment can be made via cash or card, with full payment mandatory for any cancellations on the day of the reservation.

Best Regards,

Louise



# Menu

## STARTERS

- Roasted roots and sage soup with granary bread and butter
- Duck liver parfait accompanied by a black cherry compote, watercress salad and sourdough croutes
- Smoked salmon and caper tartare with fresh dill, lemon oil and sourdough croutes
- Beetroot and carrot fritters served with a tahini and garlic dipping sauce

## MAIN COURSE

Roast turkey breast with homemade cranberry & chestnut stuffing, duck fat roast potatoes, pigs in blankets, cranberry sauce and gravy

Homemade butternut squash & cranberry nut roast with roast potatoes, cranberry sauce and vegetable gravy

### Served with seasonal vegetables

Homemade pie made with locally sourced venison, thyme and port, encased in shortcrust pastry, served with creamy mashed potatoes, seasonal vegetables and a port and redcurrant jus

Roasted salmon, leek and spinach pinwheels with a zesty white wine and butter sauce, accompanied by new potatoes and seasonal vegetables

Hearty root vegetable, mushroom and bean hotpot topped with sliced potatoes and beetroot, served with seasonal vegetables.

## DESSERT

Traditional Christmas pudding with brandy sauce

Warm chocolate brownie topped with s'mores ice cream

Spiced Apple, cranberry & blackberry crumble served with custard

Cheeseboard featuring a variety of cheeses served with crackers and spiced plum chutney.



# Reservation Form

Booking Name: .....

Time of Arrival: .....

Number of People: .....

Name	Starter	Main	Dessert	Allergies

