

# CHRISTMAS 2020



## STARTERS

*Smoked Scottish Salmon Mousse, with Whiskey Jelly, fried capers sourdough toast*

*Duck liver & port parfait, house chutney, sourdough toast*

*Cauliflower & roasted chestnut soup, crusty bread*

*Crunchy raw beetroot salad, feta, pear, lemon dressing*

*Wood pigeon breast, black pudding bread, balsamic glaze, mixed leaves*

## MAINS

*Conisbee's sirloin steak, triple cooked chips, peppercorn sauce, flat mushroom, watercress (£3 surcharge)*

*Crown of English turkey, pigs in blankets, goose fat roasties, spiced red cabbage & honey glazed carrots, garlic & bacon brussel sprouts, nutty bread sauce*

*Wild mushroom & artichoke hot pot, greens*

*Roasted sea bass, celeriac mash, creamed leeks, bacon*

## PUDDINGS

*Christmas Pudding, brandy ice cream*

*Chocolate orange bread & butter pudding, cinnamon custard*

*Sticky toffee pudding, salted caramel ice cream*

*Apple, pear & cinnamon crumble, vanilla custard*

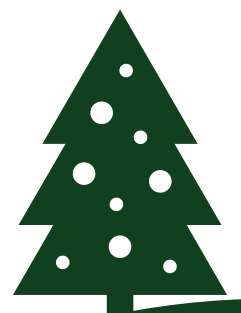
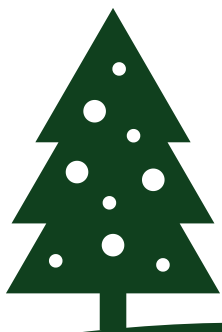
*Chocolate brownie, vanilla ice cream*

*Selection of British Cheeses (£2 surcharge)*

**3 COURSES £29**

**2 COURSES £23**

**KIDS 2 COURSES £15**



*Available from the 01st until 24th December (not available Sunday's)*

*Pre-order NLT 7 days before booking. Maximum booking 6 people*