

Christmas Menu

Starters

Layered Turkey Terrine served with a Tangerine Marmalade and Fresh Bread

Salmon Tartar served with a Rocket Salad and a Sherry Vinegar Dressing

Chunky Root Vegetable Soup served with Fresh Bread

Mains

Duck Breast served with Seasonal Vegetables and Roasted Potatoes

Pan Fried Red Mullet Fillets with Crushed Herb Potatoes and Seasonal Vegetables

Goats Cheese and Caramelised Red Onion Tart served with a Warm Beetroot Salad

Desserts

Individual Sticky Toffee Pudding

Christmas Pudding

Passion Fruit Cheesecake

Local Cheeses

All Desserts served with either custard or clotted cream

£24.95 per person*

Vintage Port £3.95 glass

Private dining in the Blue Room for up to 14 persons and the Back Room for up to 16 Persons

*£10 per person non refundable deposit is required to confirm the booking

Final numbers and requirements are needed 72 hours before the booking

Total Building Hire Available for bigger parties, speak with either Martin or Ness

