

From 10th November till 20th December

ROAST TURKEY AVAILABLE ON REQUEST

Starters

Stir Fried fresh Squis with Samphire, fresh chillies, garlic and olive oil (GF)

Oven roasted Smoked haddock,
On a bed of bubble and squeak, Blue cheese sauce (GF)

Slightly spicy Local Velvet Crab bisque,
rouille and cheesy croutons. (Can be GF)

Duck and Armagnac terrine,
kumquat chutney and toasts (GF)

Icelandic Butternut Squash, carrots,
chillies and coconut Soup (V Vegan)

Main Courses

Wild Boar in Malbec Bourguignon, carrots, onions and mushrooms (GF)

Roasted Line caught Cod ,
Virgin olive oil, shallots, caperberries, cherry tomatoes and herbs (GF)

Perigord Guinea Fowl supreme, crayfish, garlic and butter Sauce (GF)

Oven baked Scallops, prawns, crab and mushrooms
glazed with Cheese Mornay sauce(GF)

Creamy Wild mushroom, spring onion and spinach Risotto (V Vegan)

Desserts

Traditional Christmas pudding
flambéed at your table with Cognac, Custard

Selection of matured French cheeses,
celery, grapes and crackers

Mulled wine and almond milk pannacotta, pistachio dust (V Vegan)

Up side down Caramelised Apple Tarte Tatin