



CHRISTMAS DAY 2017

GLASS OF PROSECCO ON ARRIVAL

STARTERS

BROWN CRAB BISQUE, TARRAGON AND PARMESAN GOUGERES
GORGONZOLA AND WALNUT TORTELLINI, MOLASSES BAKED BEETROOTS, LEMON AND PARSLEY GREMOLATA ①
SMOKED BACON, PORK AND APPLE TERRINE, CARAMELISED RED ONION, GRILLED SOURDOUGH
WHISKY & HONEY CURED HOT SMOKED TROUT, SWEETCORN BLINI, CRÈME FRAICHE, PICKLED CUCUMBER

MAINS

ROAST TURKEY BREAST AND STUFFED LEG
ROAST SIRLOIN OF AGED BUCCLEUCH SCOTCH BEEF
BOTH SERVED WITH PIGS IN BLANKETS, YORKSHIRE PUDDING, DRIPPING ROASTIES, ROAST CHESTNUT BRUSSELS SPROUTS & GRAVY
PAN FRIED BREAM FILLET, GARLIC AND HERB CRUST, TRUFFLED CELERiac PURÉE,
SAVOY CABBAGE, NEW POTATO FONDANTS, CHAMPAGNE SAUCE
ROASTED PUMPKIN, KING OYSTER MUSHROOM, TOASTED SAGE, PINE NUT & RICOTTA PITHIVIER WITH,
ROAST CHESTNUT BRUSSEL SPROUTS, TRUFFLED CELERiac ①

DESSERTS

CHRISTMAS PUDDING, BRANDY BUTTER, BRANDY CUSTARD
STICKY TOFFEE PUDDING, ESPRESSO BUTTERSCOTCH SAUCE, VANILLA ICE CREAM
BITTER CHOCOLATE BROWNIE, CHOCOLATE SAUCE, VANILLA ICE CREAM
ENGLISH PEAR AND APPLE BROWN SUGAR CRUMBLE WITH CUSTARD ICE CREAM

CHEESE

MONTGOMERY'S CHEDDAR, COLSTON BASSET STILTON & WHITE NANCY GOAT'S CHEESE
SERVED WITH NAIRNS OAT CAKES, CELERY AND GRAPES



£65 FOR THREE COURSES, £75 WITH CHEESE COURSE
COFFEE & MINCE PIES INCLUDED (CHILDREN UP TO 12 £35).
BOOKINGS AVAILABLE 12PM-3PM AND THE PUB IS OPEN 11AM-5PM.
£20 PER PERSON DEPOSIT REQUIRED AND A FULL PRE-ORDER BY 15TH DECEMBER.
FULL ALLERGEN MENU AVAILABLE ON REQUEST.
AN OPTIONAL 10% GRATUITY WILL BE ADDED TO YOUR BILL, ALL OF WHICH IS DISTRIBUTED TO STAFF.