

December Dinner Menu

<i>Terrine of Game Flavoured with Damson Gin</i>	£7.50
<i>Homemade Soup with a Freshly Baked Roll</i>	£5.25
<i>Warm Tartlet of Leek with Stilton and Walnuts</i>	£6.95
<i>Seafood Chowder (Salmon, Prawns & White Fish)</i>	£7.25
<i>Ravioli of Butternut Squash with Rocket & White Truffle Balsamic Dressing</i>	£7.50
<i>Chicken Liver Parfait with Sage Butter & Homemade Chutney</i>	£7.50
<i>Baked Potato Dumplings with Apple and Wensleydale Cheese</i>	£6.95
	
<i>Grilled Fillet of Bream with Prawns and Sauce Vierge</i>	£18.25
<i>Venison Pie with Mushrooms and Port</i>	£18.75
<i>Roast Breast of Chicken with Caramelised Onion and Sage</i>	£17.75
<i>Braised Lamb Shank with Rosemary and Redcurrant</i>	£18.95
<i>Forest Mushrooms with Spinach, Chestnuts & Lovage Wrapped in Puff Pastry</i>	£14.95
<i>Roast Turkey Parcel Filled with Cranberry and Chestnut Stuffing</i>	£17.95
<i>Individual Beef Wellington on a Rich Burgundy Sauce</i>	£25.50
<i>Roast Breast of Pheasant Fig Stuffing and Madeira Sauce</i>	£19.25

Some of our dishes may contain allergens
Please see accompanying page or advise a member of staff