



CHRISTMAS MENU

TWO COURSES £35 | THREE COURSES £41

TO START

Smoked Salmon Roulade GFO

With a celeriac remoulade, wasabi cream & Avruga caviar

Truffled Scallops

Oven baked scallops served with truffle butter, parmesan and a herb crust

Soft Shell Crab

Tempura battered, served with Asian slaw and sriracha

MAINS

Pan fried Halibut GFO

With black olive & fennel crushed potatoes, red wine sauce (Surcharge £5)

Darne of Salmon GFO

Pan fried salmon fillet with wilted spinach and a grape & mushroom beurre blanc

Sea Bream with all the trimmings

Roasted Sea Bream fillet with sage & onion stuffing and root vegetables served two ways

DESSERTS

Christmas Crumble

Apple, woodland berries & brandy served with crème anglaise

Orange and Chocolate Profiterole

Giant Profiterole filled with orange liqueur chocolate crème patissiere, vanilla ice cream. Topped with chocolate and orange sauce

**AVAILABLE 12TH NOVEMBER
TO 24TH DECEMBER**

GFO: Gluten Free Option available