

Christmas Menu

2 Courses for £19.95 ~ 3 Courses for £22.95

Roasted Parsnip, Coconut & Lime Soup

Delicious soup, made from the finest vegetables and served with fresh Rustic Loaf and butter.

Smoked Fishcakes

Our own breaded Smoked haddock & Salmon fishcakes served with a tomato & chilli chutney.

Ham Hock, Black Pudding & Apple Terrine

Henrick's Terrine served with rustic oatcakes & beetroot puree.

Winter Butternut Squash Tart

A creamy butternut squash, Smoked Applewood, spinach and red pepper tart topped with chives served on a bed of rocket with a French vinaigrette

Traditional Turkey

Traditional Roast Turkey stuffed with sage & cranberry stuffing, served with all the seasonal trimmings.

Venison Fillet

Slow cooked Venison fillet served with roasted parsnips a celeriac puree, seasonal vegetables & a blackberry & port reduction.

Monkfish

Monkfish served on a bed of gnocchi, tomato parmesan & spinach with crispy serrano flakes.

Stacked Vegetable Tower.

Chick pea, cashew & potato cake stacked with roasted red pepper, mozzarella aubergines & served with a tomato & spinach sauce

Christmas Pudding

Traditional Fruit Loaf served with Ecky's Brandy Butter.

Ginger & Treacle Sponge

Warm Ginger & Treacle Sponge served with our luxurious vanilla ice cream.

Bailey's Cheesecake

Chef's own cheesecake infused with rich Bailey's Liqueur

Chef's Cheese Selection

Our selection of cheese served with rustic oatcakes and chilli & tomato chutney.