

Festive Menu

Arrival Cocktail

Elderflower & gin fizz

EBC mulled wine

French Martini

To start

Butternut squash & red onion soup w/ vegetable crisps (V)

Beetroot cured salmon parcels & horseradish cream

Baked serrano ham wrapped figs w/ balsamic dressing

For main

Turkey escalope wrapped in streaky bacon, stuffing, duck fat roast potatoes, sautéed Brussel sprouts & chestnuts and cranberry jus

Chestnut stuffed mushroom & walnut crumb risotto (V)

Roasted seabass fillet with a shellfish & white bean stew

Beef wellington, roasted beets & horseradish mash and a red wine jus

For pudding

Warm treacle tart with clotted cream

Christmas pudding cheesecake

Chocolate mousse w/ orange shortbread

Hot poached pear w/ almond, cranberry & stem ginger and champagne sorbet (ve)

Two courses 19.50

Three courses 23.50

We require pre orders & payment one week before the booking