



GLASS OF  
PROSECCO  
£4.20

BLACKBERRY  
BLIZZARD  
COCKTAIL  
£5.95

2  
COURSES  
£24.95

3  
COURSES  
£29.95

## STARTERS

CELERIAC AND CHESTNUT SOUP    
WITH CHEESE CRISPS

SMOKED SALMON WITH SMOKED TROUT   
PICKLED CUCUMBER TAGLIATELLE AND CREME FRAICHE

CRISP BELLY OF PORK   
WITH CHILLI MARMALADE

TWICE BAKED BUTTERNUT SQUASH AND SAGE SOUFFLE   
WITH PORT AND STILTON SAUCE

## MAIN COURSES

ROAST TURKEY BREAST, TURKEY LEG  
STUFFED WITH SAUSAGEMEAT, CRANBERRY AND ORANGE,  
ROAST POTATOES, RED WINE AND THYME GRAVY

DUCK, WILD MUSHROOM AND BLACK CHERRY SUET PUDDING  
WITH ROAST POTATOES

FILLET OF SALMON   
LEMON AND DILL MASH, LOBSTER AND CHAMPAGNE SAUCE

TERIYAKI AND SESAME AUBERGINES    
WITH PEA AND CORIANDER RISOTTO

### ALL SERVED WITH

SHREDDED BRUSSEL SPROUTS AND TOASTED ALMONDS,  
HONEY & THYME ROASTED CARROTS AND PARSNIPS

## DESSERTS

RASPBERRY & WHITE CHOCOLATE BROWNIE  
WITH CLOTTED CREAM ICE CREAM

MORAN'S CHRISTMAS PUDDING  
CLOTTED CREAM AND AMARETTO CUSTARD CREAM

TOFFEE APPLE PANNA COTTA  
CALVADOS JELLY AND ALMOND CRUMBLE 

BAKED VANILLA CHEESECAKE  
WITH SPICED PLUM AND BRANDY COMPOTE

STILTON, CHEDDAR AND BRIE  
FIG AND APPLE CHUTNEY, HOMEMADE FENNEL BISCUITS (£2 SUPPLEMENT)

HOMEMADE  
MINCE PIE  
&  
FILTER  
COFFEE

£2.95

**NO SERVICE CHARGE | GRATUITIES AT YOUR DISCRETION**

 Vegetarian  Gluten Free  Vegan | Gluten free bread is available for most of our dishes where bread is listed.

Menu available lunchtime and evening from **Monday 3rd December**. Tables in the restaurant can be reserved for any number with a £10 per head deposit. We do ask that all bookings pre-order at least seven days before the date of your booking. Pre-order forms can be downloaded from our website. Unfortunately we are unable to reserve tables in the wine bar.



# CHRISTMAS RESTAURANT MENU