

CHRISTMAS DINNER

FROM 26TH NOVEMBER FROM 5PM
2 COURSES 24.95 3 COURSES 29.95

STARTERS

All starters served with freshly baked artisan bread & butter

LIGHTLY SPICED PARSNIP SOUP (V)
coriander oil & onion bhaji

HAM HOCK TERRINE
cranberry ketchup, toasted sourdough

SALT & PEPPER CRISPY SQUID
spring onion, chilli, lime mayo

SMOKED SALMON PILLOW
smoked salmon confit, dressed rocket
& pickled shallots

**CREAMY WILD MUSHROOMS
& TRUFFLE OIL ON BRIOCHE** (V)
parmesan, tarragon

HOMEMADE DUCK SPRING ROLLS
plum sauce

GOATS CHEESE & BEETROOT BRUSCHETTA (V)
garlic crostini, rocket pesto

AVOCADO & CRANBERRY SALAD (VE)
spinach, sweet piquante peppers, candied almonds,
poppy seed dressing

MAINS

ROAST TURKEY BALLONTINE
prosciutto, pigs in blankets with all the trimmings

BRAISED BRITISH BEEF
mushrooms, honey glazed carrots, smoked bacon
lardons & mashed potatoes

SLOW COOKED PORK MEDALLIONS
dauphinoise potatoes, caramelised apple, Dijon beurre
blanc, French beans, honey & mustard glaze, crackling

28 DAY AGED DERBYSHIRE RUMP STEAK
hand cut chips, house salad & peppercorn sauce
(1.95 supplement)

BRAISED LAMB SHANK TAGINE
pearl couscous, roasted Mediterranean vegetables,
mint yoghurt

DOUBLE CHEESEBURGER
double patty, double American cheese, house baconnise
sauce, iceberg, tomato, pickles, brioche & fries

PAN FRIED SEABASS
mussels, french beans, spiced coconut sauce,
crushed new potatoes

BEER BATTERED FISH & HAND CUT CHIPS
homemade mushy peas & tartare sauce

PAN FRIED SALMON
mustard cream sauce, tenderstem broccoli,
crushed new potato

GRILLED HALLOUMI (V)
freekeh, cumin, roasted sweet potato, fresh herbs,
crispy onion, olive oil, harissa, yoghurt

KERALA CURRY (VE)
sweet potato, peppers, coconut, sesame, spinach,
toasted seeds & cumin rice

SIDES

TRUFFLE FRIES parmesan, truffle oil	4.25
HALLOUMI FRIES siracha mayo	4.95
PIGS IN BLANKETS	4.25
ZUCCHINI FRIES	3.25
SKINNY FRIES	3.25
SWEET POTATO FRIES	3.25
HAND CUT CHIPS	3.25
ONION RINGS	3.25
HOUSE SALAD	3.25
BRUSSEL SPROUTS	3.25
HONEY GLAZED CARROTS	3.25
PAN FRIED BROCCOLI garlic butter	3.25

DESSERTS

HOMEMADE CHRISTMAS PUDDING
brandy cream

STICKY TOFFEE PUDDING
salted caramel ice cream, praline

WHITE CHOCOLATE CHEESECAKE
chocolate ganache, raspberries

CRÈME BRULÉE
shortbread

CARAMELISED LEMON TART
raspberry sorbet

CHOCOLATE TORTE
homemade honeycomb, raspberry sorbet

FARMHOUSE CHEESEBOARD & BISCUITS
chutney, grapes, biscuits (1.00 supplement)

(V) vegetarian (VE) vegan

Food allergies and intolerances - please speak to our staff about the ingredients in your meal when making your order.

Follow us   

All menu items are subject to availability. Regrettably we cannot guarantee that any of our items are free from nuts. VAT is included in all prices. A discretionary 10% service charge will be added to parties of 10 or more. All weights are pre-cooked.

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