

Festive M E N U

Lunch: two course £18 three courses £22

Dinner: two courses £25 three courses £30

Available from Thursday 20th of November until Saturday 20th December.

The bistro is open for lunch & dinner 23rd, 24th and 27th through to New Years Eve. Seasonal market menu.

New Years Eve three courses £35 served 6-8pm. Bistro will close at 10pm.

starters

Spiced parsnip soup with warm focaccia *V GFr*

Chicken liver pate served with thick cut toast and orange and cranberry compote *GFr*

Mushroom and thyme arancini with tomato salsa *vegan*

Mackerel pate, Pea salad, beetroot puree, savoury biscuits *Gfr*

Breaded brie marmalade compote *v*

mains

Roast turkey, roast potatoes pigs in blankets, stuffing and gravy
£2 supplement *Gfr*

Mushroom, thyme and nut roast, red wine jus *v*

Pork loin steak crushed new potatoes green peppercorn sauce *Gf*

Winter vegetable strudel crushed new potatoes red wine jus *Vegan*

Pan fried seabass fillet crushed new potatoes lemon and caper butter *Gf*

Venison and Red wine cottage pie topped with sauté potatoes *Gf*

All served with seasonal vegetables.

desserts

Apple, sultana and cinnamon crumble with vanilla custard *Gf*

Christmas pudding with Brandy sauce

Coconut panna cotta with candied walnuts and cranberries *vegan Gf*

Black forest American style pancakes with wine poached cherries chocolate ice-cream and white chocolate sauce *v*

Hartington Stilton and mature cheddar savoury biscuits and cranberry and orange compote £2 supplement.



Two hour sittings. Reservations. We don't take deposits.
We ask our customers to book tables and keep us informed
of any changes to numbers.

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