

## MENU

## STARTERS

ROASTED TOMATO SOUP  
(DF, GF, V, VG) \*

with basil oil  
can be adapted for a gluten  
free diet upon notification

PRESSED HAM HOCK  
TERRINE (DF, GF)  
sun blushed tomatoes, gherkins  
and curly parsley with a tomato  
and apple chutney

POTTED PRAWN, CRAYFISH  
AND SMOKED TROUT  
dill and lemon crème fraîche  
and toasted ciabatta croûtes

PANKO CRISPY  
BREADED BRIE (V) \*  
cranberry and orange jam and a  
mixed leaf salad

\* CAN BE ADAPTED FOR A  
VEGETARIAN OR GLUTEN FREE  
DIET UPON NOTIFICATION

## DESSERT

TRADITIONAL CHRISTMAS  
PUDDING (V)  
brandy sauce

LEMON CHEESECAKE (V)  
lemon curd and a mixed berry  
compote

SALTED CARAMEL  
BROWNIE  
with toffee sauce

RED WINE POACHED PEAR  
(DF, GF, V, VG)  
vanilla and red wine syrup, raspberry  
sorbet

ICE CREAM & SORBETS

CHEESE & BISCUITS



## FESTIVE MENU

SUNDAY TO THURS DINNER  
3 COURSE £45.00  
PER PERSON

## TODAY'S SPECIALS

PAN FRIED 8OZ £6.00 **supplement**  
FILLET STEAK  
cherry vine tomatoes, field mushrooms,  
chunky chips and green peppercorn  
sauce (may contain gluten)

HEMPSTEAD BEEF BURGER  
brioche bun, chunky chips, baby gem  
lettuce, sliced gherkins, tomato,  
mature cheddar cheese, balsamic red  
onion marmalade

CURRY OF THE DAY  
served with jasmine rice  
(please let us know if you have any  
dietary requirements)

## WINE BY THE GLASS

LOMAS CARERRA 175ML £6.50  
Sauvignon Blanc, Chile  
CALVISANA 175ML £6.50  
Pinot Grigio, Venezie IGT

PINK ORCHID 175ML £6.50  
Zinfandel, California

SAN GIORGIO 175ML £6.50  
Pinot Grigio Rose, Venezie IGT

LOMAS CARERRA 175ML £6.50  
Cabernet Sauvignon, Chile

TEMPUS TWO 175ML £6.50  
Merlot, Hunter Valley, Australia

## MAIN COURSE

SLOW ROASTED TURKEY  
BREAST (DF)  
Cumberland pig in blanket, sage and  
onion stuffing,  
rosemary roast potatoes, seasonal  
vegetables and turkey and thyme jus

ROASTED LAMB RUMP  
(DF, GF)  
rosemary roasted potatoes and  
seasonal vegetables and a mint jus

PAN SEARED FILLET OF  
SALMON (DF, GF)  
lemon & dill crushed new potatoes,  
spinach and a tomato sauce

SPICED FIVE BEAN FILLED  
BAKED RED PEPPER  
(DF, GF, V, VG)  
coriander and tarragon, topped with a  
vegan feta cheese crumb and pesto  
with a red pepper coulis

£6.50

## SIDE DISH

TENDERSTEM £5.25  
BROCCOLI  
toasted flakes almonds

TRIPLE COOKED £4.95  
CHIPS  
add parmesan and truffle  
oil £5.50

BUTTERED NEW £4.95  
POTATOES  
chives

## SPARKLING WINE

CHAPEL DOWN NV 125ML £12.50  
Tenterden  
Kent

LA FORNARINA NV 125ML £8.50  
VALDOBBIADENE DOCG  
Prosecco