



CHRISTMAS EVE DINNER MENU

£55 per person for a glass of Prosecco on arrival, three courses, half a bottle of wine and coffee
7-9pm

Wild mushroom velouté
with crisp ceps and truffle cream (v) (gf)

Confit salmon
with cucumber, radish, avocado and lime oil (gf)

Pressed duck liver terrine
with port jelly and poached rhubarb (gf)

Waldorf salad
with celery, walnuts and blue cheese (v) (gf)

∞

Ash-rolled venison
with red cabbage, celeriac and chestnut gnocchi

Pan-fried fillet of plaice
with sautéed new potatoes, spinach and brown shrimp (gf)

Daube of beef
with King cabbage and creamy mash (gf)

Rosemary and butternut galette
with grelot onions and tenderstem broccoli (v) (gf)

∞

Dark chocolate and bergamot delice
with caramel popcorn and yoghurt sorbet (v)

Mulled winter fruits
with gingerbread and vanilla ice cream (v)

Apple tarte tatin
with salted caramel and oat crumble ice cream (v)

Mascarpone mousse
with coffee purée, chocolate crisp and amaretto ice cream (v)

∞

Coffee and chocolates

Some of our dishes may contain allergens, please ask if you'd like full details and special dietary requirements can be catered for with advance notice.



CHRISTMAS DAY LUNCH MENU

£14.0 per person for a glass of Champagne on arrival, four courses, half a bottle of wine and coffee
12noon – 4.30pm

Jerusalem artichoke and truffle soup
with walnuts, apple and celery (v) (gf)

∞

Smoked salmon cannelloni
with dill-pickled cucumber and horseradish (gf)

∞

Roast turkey
with all the trimmings (gfo)

or

Nut roast
with all the trimmings (v) (gf)

∞

Christmas pudding
with custard or brandy butter (v)

∞

Coffee and mince pies [m]

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CHRISTMAS DAY LUNCH MENU

£85 per person for a glass of Prosecco on arrival, a three-course family-style feast,
half a bottle of wine and coffee

12noon – 4.30pm

Available for families of 6-10 guests

£55 for children

Cream of mushroom soup
with sourdough croutons (v)

or

Classic smoked salmon
with prawns, capers and lemon (gf)

∞

Traditional roast turkey
with all the trimmings

or

Nut roast
with all the trimmings (v)

∞

Christmas pudding
with custard (v)

∞

Coffee and chocolates

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A non-refundable deposit of £25 per person is required to confirm a booking and a booking remains provisional until payment is received. The balance is required no later than 1st December 2017 and any bookings taken after this date will require full pre-payment at the time of booking.



CHRISTMAS DAY EVENING BUFFET MENU

£45 per person for three courses and half a bottle of wine

7-9pm

Chicken liver pate
with red onion marmalade and sourdough toast

Charcuterie platter
with pickles, festive chutney and grissini sticks

Traditional smoked salmon platter
with lemon and capers

Warm pork and cranberry sausage rolls

Hummus
with pitta chips and crudités (v)

Mixed salad
with feta, green beans and roasted squash (v)

Israeli couscous
with peppers, courgettes and pesto (v)

Tenderstem purple sprouting broccoli
with ginger and sesame seeds (v)

Soup of the day (v)

∞

Roasted shoulder of lamb
with boulangère potatoes

Creamy fish pie
with mustard mash and spinach

Vegetable lasagne
with goat's cheese and hazelnut (v)

∞

Cheese platter with grapes, chutney and biscuits (v)

Blood orange posset with shortbread (v)

Vanilla fool with poached pear compote (v)

Dark chocolate mousse with salted caramel (v)

Fresh fruit salad (v)

Mince pies (v)

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BOXING DAY LUNCH MENU

£28 per person for three courses and coffee

12.30-3pm

Cauliflower soup
with curried raisins and apple (v) (gf)

Smoked haddock fishcake
with parsley sauce and saffron aioli

Waldorf salad
with celery, walnuts and blue cheese (v) (gf)

Ham hock terrine
with piccalilli vegetables, capers and brown sauce

∞

Daube of beef
with King cabbage and creamy mash (gf)

Pan-fried fillet of plaice
sautéed new potatoes, spinach and brown shrimp (gf)

Pressed pork belly
with bubble and squeak, fried egg and capers

Heritage carrot and potato galette
charred onions and salsa verde (v) (gf)

∞

Mascarpone mousse
with coffee purée, chocolate crisp and amaretto ice cream (v)

Treacle tart
with orange curd and milk ice cream (v)

Vanilla cheesecake
with poached pears and chocolate sorbet (v)

Apple tarte tatin
with salted caramel and oat crumble ice cream (v)

∞

Coffee and chocolates

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BOXING DAY DINNER MENU

£55 per person for a glass of Prosecco on arrival, three courses, half a bottle of wine and coffee
7-9pm

Roasted pigeon
with mushroom purée, red onions, endive and bacon (gf)

Salad of artichokes
with truffle mayonnaise, apple and hazelnut (v) (gf)

Cauliflower soup
with curried raisins and apple (v) (gf)

Confit chicken and ham terrine
with piccalilli (gf)

∞

Roasted breast of duck
confit potato, heritage carrots, salted turnips (gf)

Fillet of beef
charred onions, baby leeks, truffle potato and port jus

Poached fillet of brill
with hisby cabbage and smoked mussel sauce

Tagliatelli of butternut squash
with grelot onions and herb pesto (v)

∞

Mascarpone mousse
with coffee purée, chocolate crisp and amaretto ice cream (v)

Treacle tart
with orange curd and milk ice cream (v)

Vanilla cheesecake
with poached pears and chocolate sorbet (v)

Apple tarte tatin
with salted caramel and oat crumble ice cream (v)

∞

Coffee and chocolates

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30th DECEMBER & NEW YEAR'S DAY DINNER
£45 per person to include three courses, half a bottle of wine and coffee
6 – 9pm

Broccoli and leek soup
with blue cheese rarebit (v)

Torched mackerel
with radish, pickled apple and horseradish (gf)

Beetroot terrine
with confit golden beetroots and rocket salad (v) (gf)

Rolled ham hock
with piccalilli vegetables and sourdough toast

∞

Rump of lamb
with tenderstem broccoli and chestnut mushrooms (gf)

Roast fillet of plaice
with parmentier potatoes, spinach and brown shrimp butter (gf)

Poached and roasted chicken
with fondant potato, heritage carrots and salted turnips (gf)

Jerusalem artichoke
with puffed rice, roasted celeriac purée and parmesan crisp (gf)

∞

Mascarpone mousse
with coffee purée, chocolate crisp and amaretto ice cream (v)

Apple tarte tatin
with salted caramel and vanilla ice cream (v)

Vanilla cheesecake
with poached pear and bitter chocolate sorbet (v)

Treacle tart
with lemon purée and milk ice cream (v)

∞

Coffee and chocolates



NEW YEAR'S EVE DINNER

£150 per person to include cocktails and canapés on arrival, five courses, half a bottle of wine, coffee and a glass of Champagne at midnight.

8pm – 1am

Canapés and cocktails

∞

Wild mushroom thyme and onion velouté
with confit chicken (gf)

∞

Pressed duck liver
with poached rhubarb and walnuts

∞

Roasted brill
with hisby cabbage, smoked mussels and brown bread sauce

∞

Ash-rolled fillet of beef
with artichoke purée, baby leeks, truffle potato and red wine jus (gf)

or

Butternut and rosemary terrine
with charred onions and heritage carrots (v) (gf)

∞

Dark chocolate and bergamot delice
with salted caramel and crème fraîche sorbet (v)

∞

Coffee and chocolates

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NEW YEAR'S EVE BUFFET MENU

£50 per person

Flavours of the 70's

Cheese and pineapple on sticks (v)

Prawn cocktail with Thousand Island dressing (gf)

Spiced cauliflower pakora (v)

Bernie Inn steak 'n' fries (gf)

Poached salmon, cucumber and horseradish (gf)

Spam fritters with salad cream

Scampi with tartar sauce

∞

Peach Melba (v) (gf)

Banana split with chocolate cream (v) (gf)

Black forest gateaux (v)



NEW YEAR'S DAY BRUNCH

£19.95 per person

11am – 3pm

Croissants and Danish pastries

Charcuterie meats
with pickles and toast

Cheese boards

Smoked salmon platter

Seafood platter

Fresh fruit salads (v)

Fruit compotes, preserves and honey (v)

Granola and cereals

∞

Bubble and squeak
with poached egg (v)

Eggs Benedict

Eggs Royale

Corn beef hash
with poached egg

Smoked salmon
with avocado and scrambled eggs

∞

Full English breakfast

Omelettes and a choice of fillings (v)

∞

Waffles, pancakes and all things sweet

∞

Bloody Marys

Tea and coffee

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