

D A M S O N

STARTERS

Spiced parsnip soup, caramelised apples, pickled parsnips

Roast onion squash, sautéed wild mushrooms, red wine poached pear

Citrus cured & pan fried salmon, honey pickled cabbage, soy & sesame dressing

Ham hock & foie gras ballotine, beetroot & apple chutney, orange brioche
(£3.00 supplement)

MAIN COURSES

Roast chicken breast, celeriac purée, buttered kale, seasonal wild mushrooms, parmentier potatoes, red wine jus

Pan fried fillet of sea bass, buttered new potatoes, seafood bouillabaise, salt & pepper squid

Cep & rosemary lasagne, roast Jerusalem artichoke, seasonal wild mushrooms

Slow cooked ox cheek in red wine, parsnip mashed potato, cavolo nero, button mushrooms, smoked pancetta & silverskin onions
(£5.00 supplement)

DESSERTS

Christmas pudding, crème anglaise, brandy butter

Iced chocolate parfait, honeycomb, orange & cranberry

Vanilla cheesecake, mulled cider poached pears, cinnamon doughnuts

A choice of 5 cheeses from the cheese board served with chutney & biscuits
(£3.00 supplement)

SIDE DISHES

Parsley new potatoes

Buttered seasonal greens
All side dishes £1.75

Fine green beans

Available

12pm – 2.45pm & 5.00pm – 6.30pm Monday to Saturday, all day Sunday
2 Courses - £16.95 3 Courses - £19.95