

Festive Menu, please select 1 item from each course per person, minimum 48 hour pre order required

Bread, butter, olive oil & balsamic

Starters

- Crispy brie, red onion jam, cranberry puree
- Beer & honey glazed pork belly, charred baby gem, peanuts
 - Crayfish macaroni cheese
- Chickpea fritter, pickled carrot, mint yoghurt (ve)
- White bean, chestnut & truffle soup, crusty bread
- Smoked salmon roulade, pickled cucumber, lemon puree

Mains

- Roast breast of bronze feather turkey & all the trimmings
 - Loch Duart salmon, chilli & garlic broccoli, soy & lime dressing
- Slow cooked duck leg, spiced red cabbage, mustard creamed potatoes, crispy kale
 - Chargrilled gammon steak, local hens egg, brussels sprout bubble & squeak
- Spiced roasted squash, cashew ricotta, courgette pesto, kale, pear, gremolata
 - Whole grilled south coast plaice, caper & lemon butter, new potatoes

Dessert

- Traditional Christmas pudding, rum butter, brandy sauce
- Bramley apple & walnut blondie, chocolate ice cream
 - PB&J ice cream sandwich, peanut brittle
- Sticky toffee pudding, toffee sauce, candied hazelnuts
 - Selection of local cheeses, chutney & crackers

Tea, Coffee & mince pies

CONYER

1 Course £15

2 Course £21

3 Course £26

