



CHRISTMAS MENU

STARTERS

Chicken Liver Pâté

Winter chutney and toasted brioche

Roasted Chestnut and Parsnip Soup

Served with warm bread

Prawn Cocktail

Served on a crispy gem lettuce

Wild Mushroom Risotto (V / Ve)

Arborio risotto rice with a selection of wild mushrooms

MAINS

Turkey Ballotine

Stuffed with sage and smoked bacon, served with pigs in blankets and a rich gravy

Slow-roasted Pork Belly

Served with pigs in blankets, a rich gravy and apple sauce

Townhouse Veg Wellington (V)

Beautifully seasoned and served with a red wine gravy

Slow-roasted Beef

Served with pigs in blankets, a rich gravy and cranberry sauce

Pan-fried Salmon Fillet

Served with with tarragon-caper sauce

(All mains are served with Chantenay carrots, Brussels sprouts, honey-glazed parsnips, crispy roast potatoes, chestnut and sage stuffing)

DESSERTS

Sticky Toffee Pudding

Toffee sauce and honeycomb ice cream

Chocolate Fondant

Vanilla ice cream and Guinness chocolate sauce

Apple Pie Tart

Cinnamon ice cream

Selection of Ice Creams and Sorbets

Ask your server for today's selections

LUNCH 12PM - 4.30PM

TWO COURSES
£20.95

THREE COURSES
£25.95

DINNER 5PM - 9PM

THREE COURSES
£30

FREE glass of house wine
if you dine with us on a Monday or Tuesday

All our food is proudly cooked from fresh, please allow adequate time for your meal. If you happen to be in a rush please let your server know
(V) - Vegetarian / (Ve) - Vegan. Some of our food may contain nuts and allergens. Please speak to a team member for clarity.