

CHRISTMAS MENU

10

HARISSA LIME PRAWN COCKTAIL with buttered brown bread

STARTERS

HARISSA LIME FRAWN COCKTAIL with buttered brown bread	10
BEETROOT GRAVLAX with horseradish cream and dressed leaves	10
FIG, ROQUEFORT AND HAM SALAD	9.5
SMOKED BLACK PUDDING CROQUETTES with apple sauce	9
MUSHROOM AND TARRAGON PÂTÉ with warm, crusty bread (v)	8.5
RED ONION TARTE TATIN with goat's cheese mousse (v/vg)	8.5
MAINS	
ROAST TURKEY with bread sauce, pigs in blankets, roast potatoes	23.5
and all the trimmings	
COD SUPREME with sautéed smoked bacon, red chicory, runner	24
beans, celeriac puréee and red wine sauce	
HAKE FLORENTINE with sautéed new potatoes	21.5
CLASSIC FISH AND CHIPS with homemade tartar sauce, crushed	19.5
minted peas and torched lemon	
WILD MUSHROOM WELLINGTON with porcini sauce, truffle oil	18.5
and seasonal vegetables (v)	
LEANDER CHRISTMAS BEEF BURGER with brie, cranberry	18.5
sauce, pigs in blankets and fries	
CRISP POLENTA, with sweet potato, aubergine, wilted spinach,	18
wild mushrooms and a balsamic reduction (v/vg)	



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SIDES

HOUSE MIXED SALAD	4
CHUNKY CHIPS or French fries	4.5
HOMEMADE OLIVE FOCACCIA	4.5
HASSLEBACK POTATOES with spring onion and bacon	4.5
DESSERTS	
CLASSIC CHRISTMAS PUDDING with brandy sauce	9.5
FRUITS OF THE FOREST CHEESECAKE with berry coulis	9.5
APPLE AND PEAR CRUMBLE with vanilla ice cream	9
WINTER BERRY PAVLOVA with Chantilly cream and mint	9
ENGLISH AND FRENCH CHEESE with chutney and grapes	10

SANDWICHES

LUNCHTIME ONLY

On ciabatta bread, with salad and fries

CAPRESE SALAD with pesto and basil (v) - 14

PRAWN COCKTAIL with fresh gem lettuce and red peppers - 14.5

TRIPLE-LAYER CLUB SANDWICH (not ciabatta) - 15.5

MINUTE STEAK with caramelised onions - 16

BBQ PULLED PORK with Applewood cheese and pickles - 16.5