



Christmas Feast!

The support slot...

Potted Partridge with Pear Salad, toasted walnut rye

Sloe Gin-cured Salmon with Blinis and sour cream

Baked Camembert, winter-spiced chutney, toasted rosemary sourdough (veggie)

Celeriac, Hazelnut and Truffle Soup (vegan)

The Headline Act...

Free-range Turkey with all the lovely trimmings!

Tangerine and Ginger-glazed home-roasted Ham

Pan-fried garlicky Sea Bass with Lemon Butter Sauce

Mushroom, Spinach and Stilton Coulibiac (veggie)

Butternut, Lentil and Chestnut Roast (vegan)

All our mains are served with crispy roasties, swede mash, honey-mustard 'snips, pigs-in-blankets, chestnut and cranberry stuffing, a rainbow of seasonal vegetables, creamy bread sauce, port and cranberry conserve, and of course, Lydia's luscious gravy.

The Encore...

Figgy Pudding with Brandy Cream

Warm Chocolate and Cinnamon Brownie with Whisky and Ginger ice cream

Mulled Winter Fruits with Cinnamon Pecan Brittle (vegan)

British Cheese selection with home-made Oatcakes and our spiced chutney

Two courses £25.95 per person .000. Full feast £27.95 per person

OUR FOOD IS LOVINGLY HOME MADE, AND WE SERVE UP GENEROUS PORTIONS.
THE OVAL IS WARM AND FRIENDLY AND WE LOVE TO LAUGH.

COMFORT AND JOY GUARANTEED!