

Christmas menu 2022

Available 30th November to 21st December for pre-order,
Monday to Friday from 12pm to 4pm.

Starters

Homemade Soup of the Day

served with a warm white or wholemeal roll

Smoked Bacon, Sage & Apricot Terrine

served with spiced carrot chutney & toasted sourdough

Smoked Salmon, Chive & Horseradish Paté

served with homemade pickles & sea salt croute

Roasted Butternut Squash, Goats Cheese & Sage with Cranberry Sauce Filo Parcel

drizzled with walnut pesto & garnished with pea shoots

Mains

Roast Turkey Crown

served with honey and mustard glazed carrots & parsnips, cranberry & farmhouse sausage meat stuffing, duck fat roast potatoes, sauteed sprouts with chestnuts & turkey gravy.

Slow Cooked Rolled Battlefield Beef

served with swede & carrot mash, honey & mustard glazed parsnips, creamed leeks & red wine sauce.

Pan Fried Seabass

served with dauphinoise potato, crushed peas with a dill & caper sauce

Carrot & Celeriac Rosti

served with roast winter vegetable ratatouille & crumbled goats cheese

Desserts

Battlefield Christmas Pudding

served with brandy sauce

Chocolate & Hazelnut Cheesecake

Cranberry & Orange Frangipane Tart

Cheeseboard

served with homemade chutney, celery & crackers

1 course £18.50

2 courses £25.00

3 courses £30.00

Christmas Menu 2022
is only for pre-orders/booking

Available for groups
of 2 to 20

£5 deposit per person on booking

Minimum of 3 days' notice
is required for booking

Price includes Filter Coffee or English Breakfast Tea and a Battlefield Mincemeat Slice