Festive Menu

2 course £30 per person 3 course £35 per person

STARTER

Cheddar cheese souffle, mustard and chive cream sauce

Cider and white onion soup, house bread, salted butter (GF available)

Smoked haddock scotch egg, lemon aioli

Chicken, bacon and cranberry terrine, house bread, salted butter (GF available)

MAIN COURSE

Traditional roast turkey, roast potatoes, pigs in blankets, stuffing, seasonal segetables, gravy

Confit duck, creamy mash, seasonal greens, redcurrant jus (GF)

Mushroom and chestnut filo parcel, roast potatoes, seasonal vegetables, mushroom gravy (VE/DF)

Pan roasted salmon fillet, roast new potatoes, seasonal greens, white wine and chive cream sauce (GF)

DESSERT

Christmas pudding, brandy sauce, vanilla ice cream

Chocolate and cointreau mousse, honeycomb, chocolate crumb (GF)

Passionfruit and mango cheesecake, mango sorbet

Cheeseboard cheddar, stilton, brie

Tea, coffee and mince pies



+ ASHBURY +