



Christmas Menu

Available Wednesday to Saturday by pre booking only
Two courses for £29. Three courses for £35.
Both include coffee or tea and a homemade mince pie.

Starters

Cauliflower & Chestnut Soup

Served with warm granary bread & Netherend Butter.

Chef's Christmas Pate

A rich chicken liver, Stilton & cranberry pate served with warm toast & homemade chutney.

Double Baked Cheese Souffle

A rich cheese souffle served with a light cheese sauce.

Trio of Salmon (£2.50 supplement)

Local smoked salmon, chef's own cured salmon and own hot smoked salmon, with a citrus dressing & warm granary bread.

Mains

Turkey Paupiettes

Turkey filled with a sausage herb and cranberry forcemeat stuffing, wrapped in bacon and served with pigs in blankets, sage & cranberry stuffing, rich cranberry & sage jus, roast potatoes, & seasonal vegetables.

Feather blade of Beef

Feather blade of beef slow braised in red wine & thyme, with a rich jus with smoked bacon & button mushroom, served with roasted root vegetables & fondant thyme potatoes.

Pheasant Breast

Pan seared pheasant breast with sage served on a wild mushroom risotto with a whisky cream.

Sea Bass

Pan cooked sea bass fillet served on a tomato & spinach potato cake with green beans & a pea cream.

Vegetarian Loaf

Layered vegetable & lentil loaf served with a rich tomato sauce, thyme braised baby potatoes & roasted savoy cabbage.

Desserts

Chef's Grandmas Christmas Pudding

A traditional home-made Christmas pudding served with brandy cream.

Triple Chocolate Baileys Cheesecake

Rich Baileys & chocolate cheesecake on a chocolate biscuit base served with a white chocolate ice cream.

Raspberry & Gin Posset

Raspberry & gin posset served with a cardamon shortbread.

Cheese Board (£3.00 supplement)

A selection of Welsh & English cheeses with homemade chutney, grapes, & Millers Damsel artisan biscuits.

Fresh coffee or tea with a homemade mince pie.

All our dishes are made by our chef, Mark, and are prepared to order. Please notify us of any allergies or intolerances when you order.

Other dietary needs

Please speak to our staff as some meal elements may be varied/substituted to meet your needs.

Let us know what you think

We hope that you have enjoyed your meal and would like to share your experience and photos.

Here are some QR Codes to make it easy for you:



Trip Advisor



Google



Instagram



Facebook

Poor coverage? Use the Ostrich Free Wifi.

Service

Service is not included. 100% of the gratuities goes to our staff

If there is any issue with our service or food, please let us know so that we can resolve it on the spot!