

From Monday November 6th – December 23rd

Served 12-4pm

Starters

Soup Leek & Potato Soup with Rarebit & Croutons (V)

Goats Cheese Goats Cheese and Yoghurt Mousse, Beetroot, Pumpkin Seeds, Croutes

Mains

Turkey Butter Thyme Roasted Breast, Confit Leg, Cranberry & Chestnut Stuffing, Pigs in Blankets
Duck fat roast potatoes, Braised Red Cabbage, Roast Carrot and Parsnip and a Panache of Seasonal
Vegetable, Red Wine Jus

Beef Braised Shin of Beef En Croute, With White Onion Marmalade, Spinach, Dauphinoise Potato, Braised
Red Cabbage, Roast Carrot and Parsnip and a Panache of Seasonal Vegetables

Pithivier Brie, Red Onion Marmalade and Spinach Pithivier, Dauphinoise, Crispy Root Vegetables, Glazed

Desserts

Christmas Pudding Wolfs castle Christmas Pudding, Brandy Anglaise, Redcurrants, Rum and Raisin Ice
Cream

Cheesecake Winterberry cheesecake, winterberry compote, Cherry Sorbet

1 course £18.00 - 2 courses £24.00 - 3 Courses £30.00

