



The JOHN & GAUNT Christmas MENU

Starters

Cream of celeriac soup, toasted hazelnuts and truffle oil.
Smoked haddock risotto, poached free range egg, parmesan..
Chicken, prosciutto & leek terrine, spiced pear, melba toast.
Salt baked beetroot, goats cheese, smoked aubergine & walnuts.
Coquilles st Jacques, scallops in the shell, creamy mushroom sauce with butter mash.

Mains

Turkey with all the traditional trimmings.
JOG fillet of beef wellington, potatoes, in roast beef dripping, seasonal veg. (surcharge £9.00)
Pheasant braised in red wine, mushrooms, smoked bacon, butter mash, creamed cabbage.
Mussels in a light curry sauce, homemade bread, skinny chips.
Fillet of salmon cooked on the komodo joe barbecue, potato rosti, roasted tomato, baby spinach, parsnip crisps.
Portabello mushroom wellington, braised red cabbage & butter mash.

Desserts

JOG christmas pudding with brandy sauce.
Lemon posset, butter biscuit.
Vanilla crème brulee.
Black forest gateau trifle.
Ice Cream.... bourbon, vanilla, dark chocolate.

A 10% service charge will be added to tables of 8 and over
£10.00 pp deposit required at time of booking
pre-orders 2 weeks prior to booking

Please let us know of any ALLERGIES



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Menu runs 1st December - 24th December. Not available Sundays

2 Courses £24.95 3 Courses £29.95

Please Book in Advance!