



FESTIVE SPECIALS

ALLERGY INFO IS AVAILABLE
PLEASE SPEAK WITH YOUR SERVER

Soup of the day V £6
with warm Artisan bread

£30 for 2 courses
£37 for 3 courses

Chicken & Basil Terrine £8

apricot chutney, garlic crostinis and a crisp salad garnish

Haggis Arancini £8

with garlic alioli and rocket

King Prawn Salad £8

mango and pomegranate salsa

Johnson's Home Reared Bronze Roast Turkey £23

cranberry, apricot & sausage meat stuffing, pigs in blanket, duck fat roasted potatoes, honey roasted carrots & parsnips, winter greens and a rich gravy

Haunch of Venison £24

seared Venison steak (served pink) accompanied by a Venison Bonbon with dauphinoise potatoes, winter greens and a rich redcurrant & port sauce

Baked Salmon Fillet £24

prawn & prosecco cream sauce, roasted baby potatoes & winter greens

Roasted Mediterranean Vegetable Tart V £23

Goats Cheese & vegetable tart with a yellow capsicum sauce, roasted baby potatoes & winter greens

Traditional Christmas Pudding £8

served with Brandy sauce

Mississippi Mud Pie £8

and vanilla ice cream

Lemon & Lime Tart £8

crushed raspberries, creme fraiche

Homemade Apple Strudel £8

served with custard or vanilla ice cream

add on to finish **Cheese & Biscuits £6** per person
four British cheeses with biscuits and a caramelised fruit chutney

All the venison, beef, pork & turkey on our menu was reared here on our family farm. The Johnson family have farmed here using traditional methods for over 120 years. Our high health status beef and venison herds are grass fed on our permanent pasture land. We take pride in maintaining our farm, woodland & hedgerows which contribute to our carbon neutral status which means eating at Johnson's isn't just delicious, but sustainable too - WIN WIN!

