



—THE—
LINKS

CHRISTMAS MENU

Friday and Saturday private parties available
for up to 30-40 guests

Starter

Roasted celeriac
apple soup

Confit duck spring roll
caramelised sweet & sour sauce | Asian slaw salad

Home cured salmon gravlax
dill | remoulade

Prawn and avocado cocktail

Main

Roast turkey
roast potatoes | pig in blanket | braised red cabbage
brussels sprouts with pancetta & chestnuts | roasted carrots

Heritage carrots
hummus | polenta cake | parsley pesto

Slow cooked beef
horseradish mash | confit carrot | red wine sauce

Market fish
crushed new potatoes | smoked leek | mussel | beurre blanc

Dessert

Christmas pudding
brandy butter

Gingerbread parfait
blood orange sorbet

Warm chocolate mousse
honeycomb | yogurt ice-cream

Black Bomber cheese
house chutney | biscuits

Followed by coffee/tea and mince pies

Two courses 33 | Three courses 39

Please note that tables 6 and over will need to pre-order their meal.
£10 non-refundable deposit per person.
Balance due 7 days ahead of booking.

Please let us know if you have any dietary requirements and a member of our team will be happy to guide you. Unfortunately, we cannot guarantee the absence of traces of any allergens within your meal. Game meat may contain shot, foods may potentially contain shell/bone.

*Our photos are for promotional use and may not match current dishes exactly, but we promise they're just as delicious!