



CHRISTMAS

STARTERS

Ham Hock Croquettes Served with piccalilli, pickled vegetables, burnt apple puree and finished with an apple and micro herb salad (Df)

Prawn and Smoked Salmon Cocktail Served on a bed of baby gem lettuce and sliced red onion, dressed in a Bloody Mary sauce, with crushed avocado and served with granary bread (Df) (*Gf)

Cauliflower and Roasted Leek Velouté Finished with crème fraiche, chive oil and crumbled stilton. Served with crusty baguette (V) (*Gf)

Beetroot and Goats Cheese Carpaccio Pickled beetroot carpaccio, topped with crumbled goats cheese, shaved fennel, toasted pine nuts and baby watercress. Finished with a honey mustard dressing (V) (Gf)

MAINS

Confit Duck Leg Served with spiced red cabbage, sautéed new potatoes, chantenay carrots and a rich orange and star anise sauce (Gf)

Turkey with all the trimmings Stuffed turkey paupiette, wrapped in bacon. Served with roast potatoes, honey roasted carrots and parsnips, mixed greens and pigs in blankets. Finished with a rich turkey gravy (Df)

Roasted Butternut Squash Risotto Finished with crumbled feta, crispy sage and chive oil (Gf) (V) (*Ve)

Fillet of Sea Bream Served on a bed of sautéed spinach, roasted new potatoes, roasted red pepper and tomato concasse, finished with a caper and parsley butter (Gf)

DESSERTS

Christmas Pudding Served with brandy custard

Lemon Posset Topped with mixed berry compote, fresh berries and served with lemon shortbread (Gf)

Chocolate, Honeycomb and Caramel Cheesecake Served with vanilla ice cream
Poached Pear Served with a spiced merlot reduction, toasted nut crumble and vegan vanilla ice cream (Ve)

Please inform us of all allergens