



Christmas Menu 2021

2 Courses £24.50/ 3 Courses £29.50

Starters

Spiced Parsnip Soup VG, GFA
parsnip fritter & fresh bread

Chicken, Pork, Cranberry & Pistachio Terrine GFA
piccalilli, caperberries & melba toast

Crayfish & Prawn Cocktail GF
avocado & bloody Mary dressing

Goats Cheese Bon Bons V
beetroot carpaccio, clementine & walnut salad

Mains

Traditional Roast Turkey Crown GF
apricot & sage stuffing, pigs in blankets,
& turkey gravy

Slow Roasted Feather Blade of Beef GF
root vegetable crisps & beef jus

Pan Fried Fillets of Seabass GF, DFA
buttered samphire & a clam and champagne sauce

Chestnut, Brie & Shallot Tatin V, VGA
mushroom & madeira sauce

All Main Courses served with Garlic & Herb Potatoes, Honey Roasted Parsnips, Brussel Sprouts & Almonds,
Braised Red Cabbage & Chantennay Carrots

Desserts

Traditional Christmas Pudding
brandy sauce & hazelnut praline

Dark Chocolate & Cherry Brownie VG, GF
vanilla Ice cream, chocolate & cinnamon sauce

Cranberry & Orange Brulee GF
honeycombe & honey and thyme jelly

Seven Stars Cheeseboard GFA
selection of cheeses, biscuits, frozen grapes, apple & quince jelly
(£3 Supplement)

Mince Pies, Filter Coffee and Tea Included

V = Vegetarian / VG = Vegan / VGA = Vegan Available / GF = Gluten Free / GFA = Gluten Free Available