

Christmas Menu

Lunch 2 Courses £19.50 / 3 Courses £23.50
Dinner 2 Courses £22.50 / 3 Courses £27.50

Starters

Honey Roasted Parsnip Soup V

Apple & Sage Fritter, Parsnip Crisps & Homemade Bread

Game, Mushroom & Chestnut Terrine

Celeriac Puree, Beetroot Chutney & Homemade Focaccia Bread

Smoked Duck

Wild Mushroom Bruschetta, Chestnut Puree, Crispy Kale & Basil Oil

Beetroot Gin Cured Salmon Gravadlax

Horseradish Blinis, Rocket & Cherry Balsamic Reduction

Crispy Goats Cheese & Chive Bonbon V

Beetroot Jelly, Beetroot Carpaccio

Mains

Traditional Roast Turkey

Chestnut & Sage Stuffing, Pigs in Blankets,
Roast Potatoes, Honey Parsnips & Turkey Gravy

Slow Cooked Rolled Beef Cheek

Smoked Mashed Potato, Chestnut Mushrooms, Pearl Onions & Root Crisps

Chargrilled Venison Loin

Fondant Potato, Braised Red Chicory & Port & Blackberry Jus

Monkfish wrapped in Prosciutto

Sautéed New Potatoes, Samphire, Slow Roasted Tomatoes & Lobster Butter Sauce

Sweet Potato, Butternut Squash, Mushrooms, Spinach & Chestnut Wellington V

Sautéed New Potatoes & Vegetable Velouté

All Main Courses are served with Seasonal Vegetables

Desserts

Christmas Pudding

Brandy Sauce

Ginger & Blood Orange Panna cotta

Walnut Granola & Cinnamon Biscuit

Morello Cherry Frangipane

Toasted Almonds, Spiced Cherry Compote & Pouring Cream

Dark Chocolate Mousse

Hazelnut Meringues, Boozy Cherries & Praline Shard

Selection of Cheeses

Quince Jelly, Frozen Grapes & Biscuits

Mince Pies, Filter Coffee and Tea Included