



Christmas Menu 2023

2 Courses £29.50 / 3 Courses £34.50

Starters

Roasted Celeriac Soup vga, gfa

crispy sage crisps / apple croutons / fresh Bread

Smoked Haddock Rillette gfa

watercress / toasted brioche

Mushroom, Chestnut & Camembert Bon Bons v gf

cherry puree / kale crisps

Pulled Ham Hock & Leek Tartlet

pistachio praline / caperberries

Mains

Traditional Roast Turkey Crown gf df

sausage, sage & onion stuffing / pigs in blankets / turkey gravy

6 Hour Braised Beef Cheek gf df

root vegetable crisps / rich red wine gravy

Pan Fried Fillet of Hake gf dfa

white bean & chard ragu / mussel & dill cream sauce

Caramelised Onion, Spinach, Squash, Brie Pithivier vga v

cranberry & port reduction

all main courses served with herb roasted potatoes, thyme roasted parsnips, braised red cabbage, cranberry and almond Brussels sprouts & star anise chantennay carrots

Desserts

Traditional Christmas Pudding v

orange and brandy sauce / cranberry crumble

Apple & Pear Tart Tatin vga

cinnamon Ice cream / apple & pear sauce

Irish Cream Crème Brulee v gf

almon shortbread / fresh raspberries

Black Forest Trifle v gf

chocolate / boozy cherries / Chantilly cream

Seven Stars Cheese Board gfa

brie / stilton / cheddar / selection of biscuits / apple / quince jelly
(£3 supplement)

Mince Pies, Filter Coffee and Tea Included

v = Vegetarian / vg = Vegan / vga = Vegan Available /
df = dairy free / gf = Gluten Free / gfa = Gluten Free Available