

CHRISTMAS MENU



STARTER

Maple roasted parsnip & sage soup - v, vga, gfa

Chestnut crumble / crispy sage / fresh bread

Smoked salmon & Crab Fishcakes - gf

Celeriac remoulade / cranberry puree

Pate de Campagne - gfa

Apple & walnut chutney / Melba toasts / cornichons

Ham hock, brie and leek tartlet

Pickled walnuts / apple ketchup / watercress

MAIN COURSE

Traditional roast turkey crown - gf

Cranberry & sage pork stuffing / pig in blanket / turkey gravy

Slow roasted rib of beef - gfa

Horseradish yorkshire / rich red wine gravy

Camembert, squash & beetroot pithivier - v, vga

Port & Cranberry Jus / Celeriac Crisps
(please state on pre-order if vegan)

Pan roasted fillet of hake - gf

Mussel & split chive cream sauce / seaweed bon bon

All main courses served with herb roasted potatoes,
roasted parsnips, chantenay carrots, braised
red cabbage and cranberry & almond brussel sprouts

DESSERT

Traditional Christmas Pudding - v

Brandy, vanilla & clementine sauce / hazelnut praline

Apple & pear tarte tatin - v, vga

Vanilla ice cream / honeycomb / caramel sauce

Black cherry tiramisu - v

Boozy cherries / chocolate shards / cherry puree

Cheeseboard - gfa, v

Brie/ Stilton / cheddar / selection of biscuits /
frozen grapes / apple & red onion chutney
(£4 supplement)

*Mince pies, Filter coffee and Tea
Included*

2 Courses £30.95

3 Courses £35.95

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

