

CHRISTMAS MENU

2 Courses £30.95

3 Courses £35.95



STARTER

Butternut Squash, Almond & Sage Soup - v, vga, gfa
toasted almonds / sage oil / fresh bread

5 Spice Duck Rillettes – gfa
red onion jam / melba toasts / cornichons

Orange & Tarragon Cured Salmon – gf
celeriac remoulade / beetroot creme fraiche / kale crisp

Goats Cheese Bon Bons - v, gf
chicory & pear salad / watercress dressing / salt & vinegar seeds

MAIN COURSE

Traditional Roast Turkey Crown – gfa
sage & apricot stuffing / pig in blanket / turkey gravy

8 Hour Braised Beef Featherblade - gf, df
crispy & roasted shallots / rich red wine jus

Wild Mushroom, Brie & Leek Wellington - v, vga
chestnut crumble / cranberry, mushroom & thyme gravy / crispy sage

Pan Roasted Seabass Fillets – gf
crab croquettes / tempura fennel / prosecco & caper sauce

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

DESSERT

Classic Christmas Pudding
cranberry & brandy sauce / pumpkin seed praline / honey jelly

Mulled Wine Poached Pear - v, gf, vga
wine syrup / vanilla ice cream

Dark Chocolate & Mint Creme Brulee – v
cinnamon palmier / raspberry compote / freeze dried raspberries

Cheeseboard - gfa, v
brie / stilton / cheddar / selection of biscuits /
frozen grapes / quince jelly

Mince pies, Filter coffee and Tea Included

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

