

# Christmas MENU

## ★ STARTER ★

Carrot & Ginger Soup, Butter, Baked Bread <sup>(gf\*) (vg\*)</sup>  
Crispy Crab Cakes, Spring Onion & Cucumber Salad, Sweet Chilli Sauce  
Roasted Duck Breast, Caramelised Parsnip, Port Reduction, Parsnip Crisps <sup>(gf\*)</sup>  
Goats Cheese Tart, Tomato & Pine Nut Salad, Rocket Pesto, Micro Herbs <sup>(v)</sup>  
Pan Seared Scallops, Cauliflower Puree, Crispy Panchetta, Pickled Brassicas <sup>(gf\*) (E4 Supplement)</sup>  
Parma Ham Wrapped Venison Terrine, Sticky Date Chutney, Dressed Leaves, Toasted Bread <sup>(gf\*)</sup>

## ★ MAIN COURSE ★

Sliced Turkey Breast, Sausage & Sage Stuffing, Duck Fat Roasted Potatoes, Honey Glazed Root Vegetables, Creamed Sprouts, Pigs In Blankets, Gravy <sup>(gf\*)</sup>  
Butternut Squash & Sage Parcel, Roasted Potatoes, Honey Glazed Root Vegetables, Creamed Sprouts, Vegetarian Gravy <sup>(gf\*)</sup>  
Slow Braised Blade of Beef, Roasted Garlic Creamed Potato, Braised Red Cabbage, Buttered Kale, Beef Marrow Bone Jus <sup>(gf\*)</sup>  
Lemon & Herb Crusted Cod Loin, Crushed New Potatoes, Buttered Green Beans, White Wine & Chive Sauce <sup>(gf\*)</sup>  
Creamy Wild Mushroom & Chestnut Tagliatelle, Spinach, Parmesan, Pesto <sup>(v) (gf\*)</sup>  
6oz Beef Burger, Brie, Pigs in Blankets, Gem Lettuce, Beef Tomato, Brioche Bun, Cranberry Sauce, Sage French Fries, Sprout Slaw  
6oz Fillet Steak, Dauphinoise Potato, Baby Vegetables, Charred Roscoff Onion, Mushroom Cream Sauce <sup>(gf\*) (E6 supplement)</sup>

## ★ DESSERT ★

Panettone Bread & Butter Pudding, Crème Anglaise <sup>(v\*)</sup>  
After Eight Chocolate Ganache, Biscuit Base, Mint Chocolate Ice Cream <sup>(v\*)</sup>  
Mulled Wine Poached Pear, Whipped Crème Fraiche, Toasted Almonds <sup>(gf\*) (v\*)</sup>  
Traditional Christmas Pudding, Brandy Sauce <sup>(vg\*)</sup>  
Selection of Three Cheeses, House Chutney, Celery, Grapes, Assorted Biscuits <sup>(v\*)</sup>  
Selection of Ice Creams & Sorbets <sup>(gf\*) (vg\*)</sup>

TWO COURSES £34 | THREE COURSES £39

Menu subject to change. (v) Suitable for vegetarians (gf\*) alternative available with no gluten containing ingredients. (vg\*) vegan alternative available. Please ask for advice if you have a food allergy or intolerance. Whilst we do all we can to accommodate guests with food allergies and intolerances, we are unable to guarantee that dishes will be completely allergen-free as we do prepare all our food in an environment where allergens are present. All weights are uncooked and approximate. All our food is freshly prepared to order, please allow for cooking time.