



CHRISTMAS MENU

2 Courses £35
3 courses for £40

WELCOME CHEER

Winter Beluga Bellini Cocktail
Lemongrass infused Beluga Vodka, Bergamont Liqueur,
Clementine Prosecco

AT THE TABLE

Home Made Bread Selection: , Organic Salted Butter, Olives

STARTER

Roast Butternut Squash Soup, Apple, Sage Oil, Whipped Greek Yogurt, Toasted Cashew Nuts
Duck & Pistachio Terrine with Fig Chutney, Pickled Onions, Watercress
Anno Gin & Dill Cured Salmon, Horseradish, Pickles, Wasabi
Baby Artichoke Bruschetta

MAIN

Roast Turkey with Roast Maple & Garlic Turkey Roulade Stuffing,
Roast Potatoes, Honey Glazed Parsnips, Brussel Sprouts, Roast Carrots, Pigs In Blankets, Cranberry Sauce & Gravy

Beef Fillet, Madeira Beef Stock with Roast Artichoke & Bacon Gratin & Wilted Spinach. (+£5)
Truffled Mashed Potatoes, Brussels Sprouts with Bacon, Wilted Winter Greens & Red Wine Sauce

Mulled Wine Glazed Ham
Creamy Scalloped Potatoes, a Medley of Roasted Vegetables: Carrots, Brussels Sprouts, Parsnips

Salmon en Croute
Roasted, Crushed New Potatoes, Tenderstem Broccoli, Sautéed leeks and a Gravavlax sauce.

Pumpkin & King Oyster Mushroom Nut Roast (VG)
Roast Potatoes, Saffron & Hazelnut Butter Brussel Sprouts, Glazed Parsnips, Cranberry Sauce, Vegan Jus

DESSERT

Festive Dessert Selection
Mini Sherry Trifle, Christmas Pudding with Custard, Lemon Meringue, Spiced Poached Pear (vg)