



# CHRISTMAS MENU

3 COURSES FOR £40

## STARTERS

Roast Vine Tomato Soup – House Bread GF\*/NF  
Ham Hock Terrine – Mulled Cranberries – Brioche Toast – Micro Herbs  
GF\*/NF  
Torch Mackerel – Chive Crème Fraiche – Pickled Kohlrabi GF/NF  
Roasted Fig & Walnut Tart – Blue Cheese Mousse GF\*/NF\*/V/VE\*

## MAIN COURSES

Turkey Roulade – Cranberry & Roast Garlic Stuffing - Maple  
Parsnip - Roast Potatoes - Roast Gravy GF/NF  
Braised Shin of Beef – Buttered Mash – Shallots – Pancetta -  
Red Wine Gravy GF/NF  
Pan Seared Salmon – Prawn & Dill Cream – Crushed New  
Potatoes GF/NF  
Chestnut & Truffle Risotto – Parmesan GF/V/VE\*

## FOR THE TABLE

Garden Greens - Bacon Creamed Sprouts – Braised  
Red Cabbage

## DESSERTS

Christmas Pudding – Brandy Anglaise GF\*  
Chocolate Ganache – Clementine Sorbet GF  
Eggnog & Gingerbread Cheesecake – Cinnamon & Apple Sorbet NF  
Artisan Cheese Selection NF/GF\*

Please Note Where Possible We Are Happy to Accommodate Allergens  
However, We Regret We are Unable Accommodate Personal Preferences and Dislike  
A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR FINAL BILL, THIS IS  
SHARED DIRECTLY  
WITH ALL STAFF MEMBERS  
GF-Gluten Free NF-Nut Free V-Vegetarian VE-Vegan \*-Adaptable

