



Festive Menu

SERVED FROM THE 1ST UNTIL THE 23RD DECEMBER

**excluding Sundays*

STARTERS

Cream of Winter Vegetable Soup (*GF & VE*)

finished with a hint of garlic & parsley oil

Smooth Duck Liver Parfait

cherry compote, toasted tomato focaccia & watercress

Pear & Brie Tartlet (*GF on request*)

cranberry gel & baby leaf salad

MAINS

Roast Breast of Turkey (*GF & DF on request*)

chestnut stuffing, pig in blanket, garlic & rosemary potatoes, festive gravy

Baked Fillet of Salmon (*GF*)

potato, caper & herb salad with a white wine cream

Roasted Winter Vegetable, Potato & Chestnut Puff Pastry Parcel (*VE*)

herb gravy

All served with a Chef's selection of season best vegetables

DESSERTS

Classic Christmas Pudding (*GF & VE on request*)

rum sauce & orange gel

Chocolate Brownie Cheesecake (*V*)

white chocolate sauce

Baked Lemon Tart (*V, GF on request*)

Chantilly cream

Freshly Brewed Tea or Coffee