

FESTIVE MENU



2 courses £31.00 per person or 3 courses £37.00 per person

½ portions available for half the price. Normal children's menu available

STARTERS

Chestnut & celeriac soup with crispy leeks, warm bread and truffle butter (GFa)(VEa)

Ox cheek ballotine with red onion & quince glaze, roasted fennel & sweet potato purée and vegetable crisps (GF)

Biryani rice cake with mulligatawny sauce and spiced crispy onions (GF)(VE)

Smoked salmon bruschetta with cream cheese & dill mousse and marinated roasted beetroot (GFa)

MAINS

Roast turkey with braised red cabbage, Brussels sprouts, maple-glazed carrots & parsnips, duck fat & herb roasted potatoes, sausage & cranberry stuffing, pigs in blankets and gravy (GFa)

Slow-cooked beef shin with potato purée, sautéed kale, roasted carrots, pickled cabbage and gravy (GF)

Baked sweet potato & spinach tart with beetroot purée, grilled broccoli, pomegranate & rocket salad and green dressing (GF)(VE)

Pan-fried salmon fillet with spiced rice cake, Cajun-spiced fish sauce, roasted fennel & celery sticks and crispy kale (GF)

DESSERTS

Christmas pudding with brandy crème anglaise (GFa)

Cheese board with artisan biscuits, candied-walnuts, grapes, celery and quince chutney (GFa)(V) **Supplement £2.50**

Steamed ginger pudding with banoffee sauce and coconut ice cream (V)

Chocolate & passionfruit mousse with strawberry compote and vegan honeycomb crumb (GF)(VE)

Winter pavlova with winter berry compote, vanilla Chantilly cream, orange sorbet and caramel sauce (GF)(V)

