

CHRISTMAS DINNER MENU

2-course - £28.00 pp / 3-courses - £35.00 pp

STARTER

Parsnip, apple & ginger soup, whipped truffle butter, Artisan bread

King prawn & crayfish cocktail, avocado, gem lettuce, Bloody Mary dressing, sourdough croutons

Ham hock & smoked chicken terrine, Cumberland sauce, beer pickled onions, rye crackers

MAIN COURSE

Roast turkey breast & leg, sage & apple stuffing, roast parsnips, brussel sprouts, carrot & swede mash, braised red cabbage, pigs in blankets, sage & Calvados jus

Slow braised beef rib, celeriac puree, roasted baby carrots, brussel sprouts, tender stem broccoli, parsnip crisps, red wine jus

Roasted butternut squash risotto, sauteed wild mushrooms, pumpkin seeds, parmesan crisps, tarragon oil

Roasted salmon fillet, chorizo & white bean cassoulet, lemon aioli, tender stem broccoli, dill oil

DESSERT

Warm Christmas Pudding, brandy sauce, fresh berries, walnut brittle

Sticky toffee pudding, biscoff ice cream, butterscotch sauce

Vanilla & Greek yoghurt panna cotta, spiced winter berry compote, shortbread crumble

