



Christmas MENU

STARTERS

Roasted celeriac, walnut and apple soup served with warm bread

Game pate served with rocket, cranberry chutney and toast

Mulled wine cured salmon, pickled beetroot, rocket & dill crème fraiche

Sundried tomato, red onion and goats cheese tart with mix leaf

MAIN DISHES

Roasted turkey served with stuffing, pigs in blankets, roasted carrots & parsnips, mash, gravy, cranberry sauce & Yorkshire pudding

Pan fried cod with crushed new potatoes & creamed leeks served with white wine sauce

Beef wellington, served on braised red cabbage, dauphinoise, roasted veg and jus

Wild mushroom and truffle risotto

DESSERTS

Chocolate & cherry tart with cherry sorbet and poached cherries

Christmas pudding served with brandy sauce

White chocolate and passionfruit panna cotta with winter berries and shortbread

Winter spiced parkin with salted caramel toffee sauce and vanilla ice cream

3 COURSE £89.95