

# CHRISTMAS MENU

## STARTERS

### TERRINE OF WILD GAME

*Served with Cumberland sauce and frisee*

### SMOKED SALMON SALAD

*Hazelnut confit, lemongrass & earl grey vinaigrette*

### WINTER VEGETABLE SOUP

*Rosemary oil, chives (Ve)*

### GOAT'S CHEESE & CONFIT TOMATO TART

*Red onion marmalade, port gel, watercress (V)*

## MAINS

### ROASTED TURKEY BREAST

*Wrapped in streaky bacon, sage and onion stuffing,  
cranberry, pigs in blankets, gravy*

### BRAISED BEEF

*Carrot, silverskin onions, pancetta, mushroom and red wine jus*

### POACHED SALMON

*Pearl barley, clams, artichoke crisps, parsley sauce*

### MUSHROOM WELLINGTON

*Buttered new potato served with truffle cream (V)*

### SPICED CHARRED CAULIFLOWER

*Herb risotto, mushroom, veggie jus (Ve)*

## DESSERTS

### DARK CHOCOLATE & HAZELNUT GANACHE

*Served with orange mascarpone and hazelnut powder*

### PORT POACHED PEAR

*Walnut praline, champagne sorbet (Ve)*

### WHITE CHOCOLATE & BAILEYS PANNA COTTA

*Berry compote*

### STICKY TOFFEE PUDDING

*Served with salt caramel and clotted cream*