

CHRISTMAS MENU

STARTERS

TERRINE OF WILD GAME

Served with Cumberland sauce & frisee (DF)

SMOKED SALMON SALAD

Hazelnut confit, lemongrass & earl grey vinaigrette (DF) (GF)

WINTER VEGETABLE SOUP

Rosemary oil, chives (Ve) (DF)

GOAT'S CHEESE & CONFIT TOMATO TART

Red onion marmalade, port gel, watercress (V)

MAINS

ROASTED TURKEY BREAST

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

BRAISED BEEF

*Carrot, silverskin onions, pancetta, mushroom & red wine jus
(DF) (GF)*

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) (DF) (GF)

DESSERTS

DARK CHOCOLATE & HAZELNUT GANACHE

Served with orange mascarpone & hazelnut powder (GF)

PORT POACHED PEAR

Walnut praline, champagne sorbet (Ve) (GF)

WHITE CHOCOLATE & BAILEYS PANNA COTTA

Berry compote (GF)

STICKY TOFFEE PUDDING

Served with salt caramel & clotted cream