



Merry Christmas

Two courses £28 | Three courses £34

Starters

Curried Parsnip (ve)(gf*)

Sourdough Roll

Duck Liver Pate (gf*)

Orange marmalade with homemade brioche

Festive Terrine (gf*)

Ham hock, rabbit and chestnut terrine with cranberry jam and toasted ciabatta

Crab and Crayfish Cocktail (gf)

Marie Rose sauce, pickled cucumber

Harissa Roasted Squash (v)(gf)

Feta and pomegranate

Mains

Creamed sprouts, crushed celeriac, braised red cabbage included on the table.

Roast Turkey (gf*)

Christmas trimmings: pork and cranberry stuffing, roast potatoes, pigs in blankets, buttered greens and roasted carrots and parsnips.

Loin of Venison (gf)

Fondant potato, carrot puree and a red wine jus

Salmon Wellington

Warm tartare sauce and new potatoes

Mixed Nut Roast (ve)

Christmas trimmings: sage and cranberry stuffing, olive oil roast potatoes, buttered greens, roasted carrots and parsnips.

Winter Vegetable Hot Pot (v)

Buttered Greens

Desserts

Christmas Pudding (ve*)(gf)

Brandy cream

Christmas Crumble (ve*)

Apple, pear and cranberry with custard

Chocolate, Hazelnut and Cherry Mousse (v)

Chantilly Cream

Mulled Wine Poached Pear (ve)

Chestnut crumble topping and coconut ice cream

Baileys Brûlé (v)

Shortbread

Cote Hill Yellow

Chutney and crackers

