



Christmas Set Menu 2018

Starters

V Celeriac, Hazelnut & Truffle Soup
served with croutons*

V Caramelised Mushroom Tartlets
served with mulled pear

Duck & Pork Terrine
served with plum chutney & toasted foccacia*

GF Hot-Smoked Salmon
served with dill & lemon curd & a gin crème fraîche

Mains

GF Traditional Roast Turkey
served with honey roasted parsnips, parsley roasted carrots, braised red cabbage, duck fat roast potatoes, chestnut stuffing, pigs in blankets, cranberry compote, a rich gravy & a side of sprouts with crispy bacon

GF Loin of Venison
served with fondant potato, parsnip puree & a port jus

Roast Hake
served with saffron gnocchi & mussel cream

GF Local Pheasant Breast
served with wild mushrooms & a potato & bacon ragout

V GF Christmas Nut Roast
served with a rosemary & red wine sauce, honey roasted parsnips, lemon & parsley carrots, braised red cabbage & vegetarian roast potatoes

V Desserts

Classic Christmas Pudding
served with a brandy sauce & rum butter

GF Double Chocolate Mousse
served with boozy cherries

GF Toffee Apple Crumble
served with clotted cream ice cream

Grand Marnier Crème Brûlée
served with zesty shortbread*

A Trio of Great British Cheeses
served with an assortment of biscuits & a quince jelly

2 Courses £24.50 An optional 10% service charge will be added to your bill. **3 Courses £27.50**

If our service does not meet your expectations, we would be happy to remove it from your bill. Thank you.

V = vegetarian dishes GF = Gluten Free * = can be gluten free with a substitute

All our chips are Gluten Free but are cooked in the same fryers as other gluten products

All our dishes are made in a kitchen containing nuts, please ask a member of staff if you have any allergies or special dietary requirements.

