

# Christmas Menu

## Starters

### **Roast Potato & Leek Soup**

with warm bread (v, \*)

### **Smoked Salmon & Prawn Roulade**

with lemon dill crème fraiche & dressed leaf side salad (GF)

### **Pork & Pistachio Terrine**

with spiced tomato chutney & crostini (\*)

### **Toasted Spiced Pear & Barkham Blue Cheese Salad**

with a fig dressing (GF, v)

## Main course

### **Traditional Roast Turkey**

served with all the trimmings (\*)

### **Herb Crusted Salmon Fillet**

on a bed of rosemary roasted vegetables & new potatoes  
drizzled with a balsamic glaze (GF)

### **Wild Mushroom & Cashew Nut Stroganoff**

served with fresh rice & crispy leeks (v, GF)

### **Beef & Red Wine Bourguignon**

with creamy mashed potato & seasonal greens (GF)

## Dessert

### **Traditional Christmas Pudding**

with warm brandy sauce (v)

### **Chocolate Brownie**

with vanilla ice cream (v)

### **Caramelised Lemon Tart**

served with raspberry sorbet (v)

### **Mixed Ice Cream in a Brandy Snap Basket**

with fruit & coulis (VG, GF)

**1<sup>st</sup> December - 24<sup>rd</sup> December**

**2 Courses £24.50 or 3 Courses for £27.50**

An optional 10% service charge will be added to your bill.

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    VG = Vegan    \* = can be gluten free with a substitute

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.