

CHRISTMAS MENU

2 COURSES £23.⁰⁰

3 COURSES £28.⁰⁰

STARTERS

Butternut Squash & Ginger Soup (v)
Hazelnut pangrattato, sage crème fraiche
Vegan on Request

Pigeon Breast
Celeriac remoulade, pickled apple, jus

Cured Salmon
Beetroot puree, homemade lemon verbena mayonnaise, crispy capers

Twice Baked Cheese Souffle (v)
Poached pear & walnut, sun blush tomato puree

MAINS

Turkey
Turkey wrapped in pancetta stuffed with cranberry & thyme
Roasted Potatoes, parsnip puree, roasted carrots, Brussel sprouts, pigs in blankets, turkey gravy

Duo of Beef
Beef daube & Feather blade
Mash, rainbow chard, smoked bacon, butternut squash puree, jus

Roasted Cod Loin
Wrapped in Parma ham, chorizo & Haricot Blanc cassoulet, tempura prawns

Vegetable Wellington (ve)
Mashed potatoes, sprouting broccoli, vegetarian gravy

DESSERTS

Christmas Pudding
Brandy sauce, berries

Chocolate Fondant
Peanut brittle, pistachio ice cream

Individual Pavlova
Mixed berry cream, caramel shards

Crème Brulé
Almond shortbread

Cherry & Almond Sponge (ve)
Cherry & Kirsch compote, cassis sorbet, toasted almonds