

# CHRISTMAS MENU

2 COURSES £23.<sup>00</sup>

3 COURSES £28.<sup>00</sup>

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## 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*

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## 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*

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## DESSERTS

Christmas Pudding  
*Brandy sauce, berries*

Chocolate Fondant  
*Peanut brittle, pistachio ice cream*

Individual Pavlova  
*Mixed berry cream, caramel shards*

Crème Brûlée  
*Almond shortbread*

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