



CHRISTMAS MENU



STARTERS

ROASTED RED PEPPER AND CHESTNUT SOUP **VG V**

SMOKED TROUT ROLLED WITH A SOUR CREAM FILLING, PICKLED CUCUMBER AND YUZU DRESSING **GF**

SALAD OF SOY AND MAPLE CURED DUCK BREAST, GRILLED NASHI PEAR AND BLACK SALSA

GRILLED GOATS CHEESE, CRACKED SPICED WALNUTS, GOLDEN BEETROOT AND SOUR BLACKBERRIES **V GF**

MAINS

ROAST TURKEY, TANGERINE RED CABBAGE, SHREDDED SPROUTS WITH BACON, PIGS IN BLANKETS, SWEDE, HONEY CARROTS AND CRISPY POTATOES

WHOLE GRILLED SEABASS, SUNDRIED TOMATOES, PESTO, OLIVE OIL PARSLEY NEW POTATOES AND PRESERVED LEMON DRESSING

ROAST PORCHETTA STUFFED WITH CRANBERRIES, SAGE AND ONION, RED CABBAGE AND ROASTED POTATOES

WILD MUSHROOM AND KALE STROGANOFF WITH SAFFRON RICE PILAFF **VG**

2 COURSES £30

3 COURSES £38

DESSERTS

CHRISTMAS PUDDING WITH BRANDY SAUCE

CHOCOLATE FUDGE CAKE, SALTED CARAMEL SAUCE AND BAILEYS ICE CREAM

VEGAN CREMA DE CATALANA **VG**

SELECTION OF CHEESES, VINTAGE CHEDDAR, CRICKET ST THOMAS BRIE AND STILTON WITH CRACKERS AND CHUTNEY. £10.50

GF- GLUTEN FREE

V- VEGETARIAN

VG- VEGAN

PLEASE INFORM US OF ANY FOOD INTOLERANCES OR ALLERGIES AS YOUR SAFETY IS OUR CONCERN

*Please be advised there is an optional service charge included.