



— *Sample Festive Menu* —

To Start

Roasted butternut soup with crème fraiche & sage oil (v, veo, gfo)
Chicken & chorizo terrine with spiced apple chutney, pickles & toasted croutes (gfo)
Sloe gin cured salmon, warmed rye bread & chive crème fraiche (f, gfo)

For Mains

Roasted turkey with double crispy bacon, cranberry & chestnut stuffing
Beef Wellington with a mushroom duxelle (+2.00 supplement)
Lemon grass & citrus poached salmon with fragrant herb beurre blanc (f, gf)
Roasted beetroot & caramelised onion tarte tatin topped with goats' cheese (v, veo, gfo)

All mains served with Chefs' selection of vegetables & additional braised red cabbage,
bowls of sprouts, jugs of gravy & pigs in blankets

To Finish

Steamed Christmas pudding, rich brandy sauce & finished with fresh redcurrants (v)
Belgian chocolate & raspberry mousse, chantilly cream & shortbread shards (v)
Baked chocolate & orange cheesecake with spiced orange coulis (v, gf)
Mascarpone & red fruit torte with mulled berry compote (v)

When it's all said and done

Add a warm mince pie & freshly brewed coffee or tea

4.95 per person

v - vegetarian, ve - vegan, veo - vegan optional
gf - gluten free, gfo - gluten free optional, f - fish



3 Courses
29.95