



2 COURSE 24.95 | 3 COURSE 30.95

Starters

SPICED PARSNIP & ROASTED CHESTNUT SOUP GFa VEa

Toasted pine nuts with sour dough croutons

CHICKEN LIVER & BRANDY MOUSSE

Bramley apple and fig chutney, toasted rye

HOME CURED SALMON AND PRAWN COCKTAIL GFa

Pickled cranberry and orange, dill and black pepper butter

ROASTED BEETROOT AND CANDIED FIGS GF VE

Marinated feta, blackened pumpkin seeds, balsamic and pomegranate vinaigrette

Mains

FESTIVE ROASTED TURKEY BREAST GFa

Cranberry, thyme and chestnut stuffing, home-made pigs in blankets & Madeira jus

PAN FRIED FILLET OF SEABASS GF

With a lemon, olive & Parmesan gremolata

SLOW BRAISED BLADE OF BEEF GF

Roasted chestnut, mushrooms, smoked lardons & red wine jus

SPINACH AND BUTTERNUT SQUASH TART VE

Crispy onion, pumpkin seed crust, redcurrant jue

All served with rosemary and sea salt parmentier potatoes, maple glazed carrots, burnt butter and sage
Brussels sprouts, mulled red cabbage

Desserts

TRADITIONAL CHRISTMAS PUDDING GFa VEa

Warming winter spices, candied orange, rum-soaked plump vine fruits, brandy sauce

MINT CHOCOLATE CHEESECAKE GFa

Topped with a rich chocolate and mint ganache, mint crisp shavings, cocoa dusting,
mint choc ice cream

LEMON AND RASPBERRY TART

Crispy pastry filled sweet lemon custard, raspberry glaze, vanilla sugar
and lemon swirl ice cream

APPLE PEAR AND GINGER CRUMBLE GF VEa

Slices of apple and pear cooked in Muscovado sugar, cinnamon and sweet
stem ginger, crunchy golden syrup topping, toffee ice cream

