

# ..... FESTIVE MENU .....

**Two courses - £25 per person    Three courses - £30 per person**

*Available from 30th November to 23rd December for lunch or dinner and Christmas Eve from 12noon until 3pm*

## ..... STARTERS .....

**Sweet Potato, Red Lentil and Coconut Soup** (v)

**Pressed Terrine of Chicken and Ham**  
shaved pear salad and cranberry jam, toasted brioche

**Prawn and Crayfish Cocktail**  
pickled cucumber, sundried tomato bread

**Honey Roasted Jerusalem Artichoke** (v)  
pearl barley salad, goats curd and parsnip crisps

## ..... MAIN COURSES .....

**Roasted Turkey**  
chestnut stuffing, pigs in blankets and seasonal vegetables

**Beetroot and Shallot Tarte Tatin** (v)  
butterbean puree, walnut and rocket salad, orange and dill dressing

**Maple Brined Brisket of Beef**  
celeriac dauphinoise, carrot puree and carrot crisps

**Sea Bream Fillet**  
saffron mash, sauté wild mushrooms, wilted spinach and dill sauce

## ..... DESSERTS .....

**Christmas Pudding** brandy sauce

**Chocolate and Hazelnut Torte** mirror glaze and crème fraiche

**Whiskey and Orange Cheese Cake** caramel syrup and lemon sorbet

**Lemon Posset** honeycomb brittle and winter berries

*Gluten free requests can be catered for*

