



Festive Menu

£32 - 3 Courses and Filter Coffee or Tea

Starters

Carrot & Orange Soup (V) (GFO)
Crème Fraîche, Bread Roll & Salted Butter

Smoked Salmon (GF)
Pickled Beetroot, Pumpkin Seeds & Walnut Salad, Horseradish Dressing
Contains Nuts

Ham Hock & Pea Terrine (GFO)
Wholegrain Mustard Mayonnaise, Pickled Carrot & Croûte

Sun Dried Puff Pastry Tart (VEO)
Basil Pesto & Mozzarella

Mains

Our Farm Roast Turkey (GFO)
Roast Potatoes, Sage & Onion Stuffing, Gravy & Seasonal Vegetables

Braised Blade of Beef (GFO)
Creamed Mashed Potatoes, Mushroom, Baby Onions, Crispy Bacon & Chives

Fillet of Seabass (GF)
Crushed Potatoes, Green Beans, Crispy Capers & White Wine Sauce

Wild Mushroom & Celeriac Pie (V) (VEO)
Celeriac Purée, Buttered Kale & Mushroom Jus

Desserts

Traditional Christmas Pudding (V) (VEO)
Brandy Sauce

Chocolate Parfait (V) (GF)
Peanut Butter, Caramel & Honeycomb Ice Cream

Vanilla Pannacotta (V) (GF)
Mulled Wine Gel, Meringue & Mixed Berries

Treacle & Orange Tart (V)
Clotted Cream, Ice Cream

VEO - Vegan Option

V - Vegetarian

GF - Gluten Free, GFO - Gluten Free Option

Please inform a member of staff of any allergies. Allergen charts are available on request. Our kitchen handles nuts and all dishes may contain traces of nuts.