



CHRISTMAS DINNER

(v) Roasted Spiced Squash Soup | Toasted Pumpkin Seeds | Horseradish Cream

(v) Caramelised Red Onion & Blue Cheese Filo Tart | Rocket Salad | Walnut Vinaigrette

Prawn & Smoked Salmon Cocktail

Marie Rose Sauce | Avocado | Baby Gem Lettuce | Toasted Crostini

Chicken Liver Parfait

Truffle Butter | Cherry & Vanilla Compote | Dressed Rocket | Toasted Sourdough

Traditional Roast Turkey

Cranberry & Sage Farce Seasoning | Dripping Roast Potatoes

Chipolata and Bacon Roll | Roast Gravy

Braised Belly Pork

Pomme Purée | Cinnamon Spiced Apple Fondant | Cider Cream Sauce

Herb Crust Haddock

Crushed New Potatoes | Wilted Spinach | Parsley Hollandaise Sauce

(v) Celeriac, Beetroot & Goats Cheese Wellington

Buttered Mashed Potato | Sautéed Wild Mushrooms | Blackberry & Thyme Sauce

Served with

Honey Glazed Root Vegetables, Braised Red Cabbage, and Buttered Sprouts with Chestnuts

(v) Homemade Christmas Pudding | Brandy Sauce

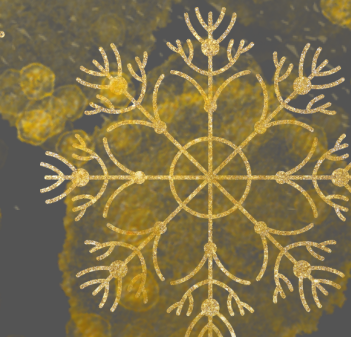
(v) Clementine Posset | Oat & Ginger Granola | Blood Orange Sorbet

(v) Baileys Cheesecake | Rum & Raisin Fudge | Espresso Tuile

(v) White Chocolate & Almond Parfait | Peanut Brittle | Salted Caramel Sauce

£31.95

Four Courses



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