



CHRISTMAS MENU 2018

£28.95 PER PERSON

FRENCH ONION SOUP (V) (DF/GF without crouton)

smoked cheddar cheese crouton

HAM HOCK AND PARSLEY TERRINE (DF/GF without toast)

pear and mustard seed chutney, toast

MACKEREL (GF)

horseradish crème fraiche, cucumber, pickled vegetables

GOAT'S CHEESE SALAD (V) (GF)

heritage beetroot

MUSHROOM PATE (VE) (DF/GF without toast)

pickled walnut, toast

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ROAST TURKEY (DF/GF without stuffing)

stuffing, pigs in blankets, roast potatoes, Brussel sprouts, glazed parsnips and carrots

ROAST PORK (DF/GF without stuffing)

stuffing, pigs in blankets, roast potatoes, Brussel sprouts, glazed parsnips and carrots

SLOW COOKED OX CHEEK (GF)

grain mustard mash, braised shallots, pot roast carrots, red wine sauce

NUT ROAST WELLINGTON (V) (DF)

stuffing, roast potatoes, Brussel sprouts, glazed parsnips and carrots

ROAST HAKE (GF)

Jerusalem artichoke purée, confit leeks, crispy kale

VEGAN HAGGIS (VE) (DF)

roasted swede and potato, Brussel sprouts, braised shallots

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CHRISTMAS PUDDING (V) (DF without brandy butter/GF)

brandy butter

STICKY TOFFEE PUDDING (V)

vanilla ice cream

CHOCOLATE POT (V) (GF)

white chocolate

PEAR AND APPLE OAT CRUMBLE (VE) (DF)

vegan ice cream

CHEESE PLATE (V) (GF without crackers)

chutney, crackers, fruit