



**£29.95
PER PERSON**

CHRISTMAS MENU 2019

Roasted Butternut Squash & Garlic Soup (VE) (DF/GF available)
with toasted bread

Smoked Chicken Terrine (DF/GF available)
served with pickles, salad and toasted bread

Tempura Prawns
served with a sweet chilli dip and salad

Crab Cake
with spring onion, herbs and a roasted tomato sauce

Mushroom Risotto (VE) (DF/GF available)
peas and herbs, with a garlic and herb crumb



Roast Turkey or Topside of Beef
with all the trimmings (DF/GF available)
stuffing, pigs in blankets, roast potatoes, brussel sprouts, glazed parsnips and carrots

Seared Swordfish (GF)
with a caper, lemon and herb butter, cauliflower purée and sautéed seasonal greens

Confit of Duck
Confit duck leg, with a herb potato cake, sautéed spinach and a red wine sauce

Slow Cooked Maple Glazed Pork Belly (GF)
with apple mash, glazed apples, crackling and pork jus

Roasted Vegetable Wellington (VE & DF)
wrapped in filo pastry with sautéed potatoes and a roast tomato sauce
(can be served with roast accompaniments on request)



Christmas Pudding (V) (DF available)
served with brandy butter

Sticky Toffee Pudding (V)
served with vanilla ice cream

Vanilla Crème Brûlée (V) (GF available)
served with a clove and Cointreau shortbread

Chocolate & Orange Mousse Cake (VE & DF)

Cheese Plate (V) (GF available)
served with chutney, crackers and fruit



Chocoate Truffles (GF)

(V) Vegetarian (VE) Vegan (GF) Gluten Free (DF) Dairy Free

Please inform us of any guests with specific dietary requirements and we will try our upmost to accomodate them