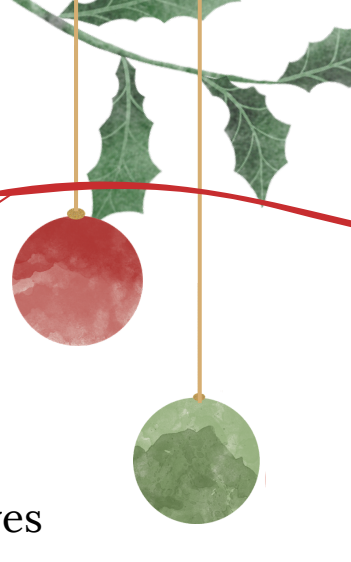




Christmas MENU



NIBBLES

Sage & Onion Popcorn with Marinated Pitted Olives

STARTERS

Gin Cured Gravlox with Celeriac & Fennel Salad on Toasted Rye Bread

Chicken, Leek & Apricot terrine with Roast Garlic Ciabatta & a Quince Chutney

VEGAN Truffle Mushroom Pate with Caramelised Red Onion Marmalade on Toasted Sourdough topped with Candied Walnuts

V Creamy Wild Mushroom & Truffle Soup

MAINS

V Creamy Brie & Sage Linguini, Dried Cranberries & Dressed Leaves
add Ham Hock

Pan Seared Seabass Fillet with Sautéed New Potatoes & Cranberries, Fennel & Beetroot Puree, Green Beans & Watercress Cream Sauce

VEGAN Roast Butternut Squash, Chickpea & Spinach Wellington with Parsley Mash, Roast Root Veg with a Cranberry Jus

Traditional Roast Turkey, Pig in Blanket, Cranberry & Apricot Pork Stuffing, Roasted Root Vegetables, Duck Fat Roasted Potatoes & Pan Gravy

DESSERTS

VEGAN Dark Chocolate & Ginger Tart with Orange Compote

Gingerbread Baked Cheesecake with Honeycomb & a Salted Caramel Drizzle

Eggnog infused Pannacotta with Cinnamon Shortbread & Candied Orange

Christmas Pudding with Brandy Sauce

HOMEMADE EGGNOG



£38
per person