



## Christmas Menu

2 Courses £29 or 3 courses £35 including Coffee.

### Starters

Spiced Butternut Squash Soup (\*GF) (\*DF)  
Shallot & Parmesan Mille-Feuille Straw

Baked Portland Crab & Spinach Tart (\*GF)  
Cajun Spices - Spring Onions - Cream

Rosary Goats Cheese & Caramelised Shallot Fondue  
Sourdough Croutons

Warm Chicken & Brie Fondant  
Tarragon & Tomato Compote

### Mains

Turkey Breast Paupiette (\*GF) (N)  
Filled with Sausage Meat, Chestnuts & Pancetta Stuffed - Pommes Chateau - Carrot Puree  
Sauté Sprouts (Lardons & Pinenuts) - Rich Turkey Jus

Spinach & Ricotta Fritter  
Cannellini Bean & Vegetable Cassoulet

Bœuf Bourguignon (\*gf)  
Shin Of Beef - Mushrooms - Baby Onions - Lardons - Rich Beef Sauce - Creamy Mash Potato - Garlic  
Crouton

Herb Crusted Fillet of Cod À La Française (\*GF)  
Petit Pois - Gem Leaves - Smoked Bacon - Spring Onions - Pearl Onions - Saffron New Potatoes

### Desserts

Chocolate & Hazelnut Delice (GF)(N)  
Vanilla Ice Cream

St. Clements Treacle Tart  
Ginger Ice Cream

Pineapple Pavlova  
Coconut Sorbet

Cheese & Biscuits (\*GF)  
Celery - Grapes - Chutney

Please advise your server of any special dietary requirements  
(GF) GLUTEN FREE, (\*GF) CAN BE GLUTEN FREE, (N) CONTAINS NUTS, (\*NF) CAN BE NUT FREE, (V) VEGETARIAN