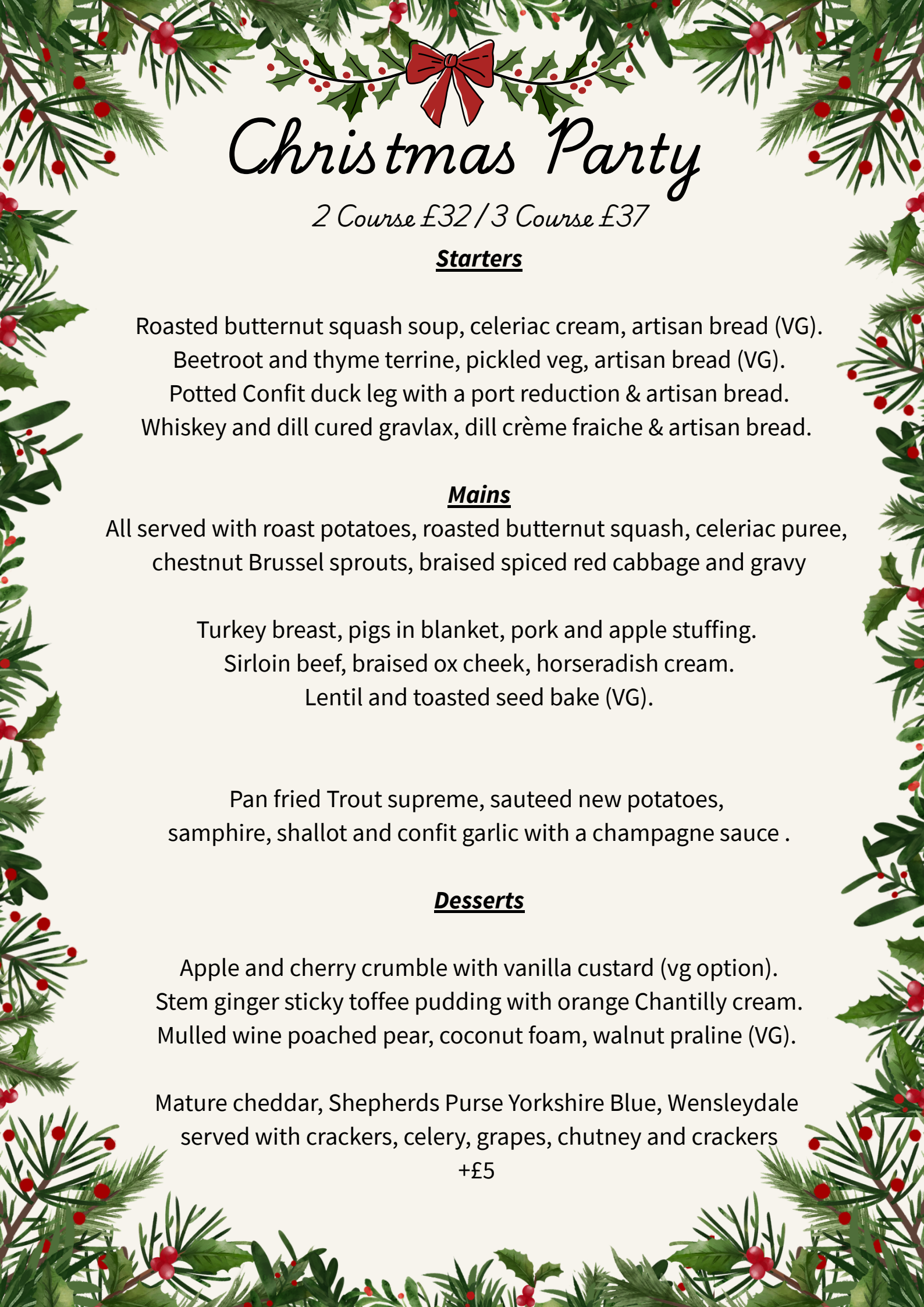




Christmas Party

2 Course £32 / 3 Course £37

Starters

Roasted butternut squash soup, celeriac cream, artisan bread (VG).

Beetroot and thyme terrine, pickled veg, artisan bread (VG).

Potted Confit duck leg with a port reduction & artisan bread.

Whiskey and dill cured gravlax, dill crème fraiche & artisan bread.

Mains

All served with roast potatoes, roasted butternut squash, celeriac puree, chestnut Brussel sprouts, braised spiced red cabbage and gravy

Turkey breast, pigs in blanket, pork and apple stuffing.

Sirloin beef, braised ox cheek, horseradish cream.

Lentil and toasted seed bake (VG).

Pan fried Trout supreme, sauteed new potatoes, samphire, shallot and confit garlic with a champagne sauce .

Desserts

Apple and cherry crumble with vanilla custard (vg option).

Stem ginger sticky toffee pudding with orange Chantilly cream.

Mulled wine poached pear, coconut foam, walnut praline (VG).

Mature cheddar, Shepherds Purse Yorkshire Blue, Wensleydale served with crackers, celery, grapes, chutney and crackers

+£5