



CHRISTMAS MENU

2 COURSES FOR £32 OR 3 COURSES FOR £38

STARTER

Roasted Parsnip Soup - *Toasted sourdough bread (v) (pb)*

Ham Hock, Smoked Pancetta & Pistachio Terrine -
Toasted brioche, pickled cucumber, onion chutney

Smoked Mackerel Pâté - *Pickled beetroot, sourdough bread*

Caramelised Onion & Mushroom Quiche -
Leaf salad, honey and lemon dressing

MAIN COURSE

Roast Turkey Breast - *Roast potatoes, roasted carrot and parsnip, Brussel sprouts, pigs in blankets, apricot stuffing, gravy*

Pan Roasted Sea Bream - *Herb crushed new potatoes, sauteed leeks, lemon and dill butter sauce*

Nut Roast - *Roast potatoes, roast parsnip and carrot, vegan gravy (v) (pb)*

Braised Blade of Beef - *Creamy mashed potato, wilted Savoy cabbage, mulled wine gravy, crispy fried shallots*

DESSERT

Traditional Christmas Pudding - *Brandy sauce*

Mulled Wine Poached Pear - *Goat's cheese cream, macerated cherries*

Vegan Chocolate Mousse - *Caramelised orange segments, frosted pistachio (v) (pb)*