CHRISTMAS MENU

STARTERS

All served with crusty bread

Smoked salmon & prawns with heritage beetroot, horseradish creme fraiche & lime vinaigrette

Ham hock & pistachio terrine, apple, watercress & mustard dressing

Truffled parsnip soup with crushed hazelnuts

Winter pear & gorgonzola salad with a honey & mustard dressing

MAIN COURSE

Traditional roasted turkey, pork & cranberry stuffing, pigs in blankets, roast potatoes, roasted carrots & parsnips in honey, brussel sprouts & turkey gravy

Braised beef Provencal, dauphinoise potatoes & buttered green beans

Baked salmon fillet with pickled cranberries, parsley & pistachio, roast potatoes & buttered green beans

Portabello mushroom, creamy butterbean mash, buttered green beans & a warm balsamic dressing

DESSERTS

Christmas pudding with brandy sauce

Whiskey & spice infused pear & salted caramel pavlova

Lemon & raspberry mousse with a shortbread biscuit

Chocolate & clementine torte with clementine clotted cream

Cheeseboard, Shropshire blue, Breton brie, Taw Valley cheddar, red onion chutney & crackers +£5

2 Courses £33
3 Courses £37