



# Christmas Party Menu

2 COURSES £30 OR 3 COURSES £37

## Starters

### Wild mushroom Soup (vg)

Chestnut, oyster and shiitake mushrooms, garlic croutons & chives

### Hot smoked Salmon & Cods roe pate

Soft herbs, Radish & fennel salad, lambs leaf & sour dough toast

### Braised Venison & Beef shin terrine

Pickled walnut ketchup, micro leaf salad & sour dough toast

### Goats Cheese Tarte Tatin (Vg opt)

Goats cheese, caramelised onions, beetroots, smoked red pepper, thyme, walnuts & lambs leaf

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## Main Course

### RiverMill Turkey Ballantine

Roasted Turkey breast wrapped in smoked bacon with Lincolnshire sausage meat stuffing & Turkey gravy

### RiverMill Squash Wellington (vg)

Roasted butternut squash & lentils wrapped in vegan puff pastry with red wine gravy

**Both served with rosemary salted Roast potatoes, roasted sprouts & chestnuts, braised red cabbage, roasted carrots & parsnips**

### Grilled Sea Bass Fillet

Jerusalem artichoke, leek & spinach risotto, salsa verde & artichoke crisps

### Confit Gressingham Duck leg

Duck fat rosti potato, honey roasted chantenay carrots, braised red Cabbage, tenderstem Broccoli, Port, redcurrant & thyme jus

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## Dessert

### Sticky toffee Christmas pudding

Salted caramel glaze & vanilla bean custard

### Vanilla Panna cotta (gf)

Mango gel & tropical fruit salad

### English cheese board

Montgomery's Cheddar, West Country Brie, Cropwell Bishop Stilton, Peter's Yard sour dough crackers, grapes, apple & brandy chutney

### Chocolate truffle torte (vg/gf opt)

Morello cherry puree, kirsch soaked cherries & vanilla ice cream