

CHRISTMAS MENU

Starters

Chestnut & Parsley Soup (v)

Beetroot Fritters, kohlrabi slaw, pesto (v)

Pork Belly, wild mushrooms, celeriac, rocket

Smoked Mackerel Pate, pickled cucumber, charred ciabatta

Butternut Squash Risotto, toasted seeds, parmesan

Mains

Roast Turkey with roast potatoes, stuffing, pigs in blankets, red cabbage, Brussel sprouts & red wine gravy

Hake Fillet with rosti potato, kale, bacon jam & white wine cream sauce

Fillet of Lamb with dauphinoise potato, parsnip puree, spinach, pine nuts & red currant jus

Brazil Nut Loaf with roast potatoes, braised chicory, carrot & maple puree & red onion gravy (v)

Desserts

Warm Rice Pudding & shortbread

Chocolate Terrine with dried cranberries, toasted hazelnuts, yoghurt sorbet

Christmas Pudding with brandy anglaise

Cheese Board with celery, grapes, apple, biscuits & chutney

2 Courses £24

3 Courses £29

Please let us know any dietary requirements for your group and we will be happy to make adjustments to create suitable dishes.