



# Christmas Festive Menu

**2 Courses £28.95 | 3 Courses £33.95**

## STARTERS

Beetroot cured smoked salmon, picked white crab meat, pickled vegetables & crostini (df,nf,gf exception of crispbreads)

Saffron baked mushrooms filled with seasoned arborio rice served with garnish & herb oil (v,ve,gf,df,nf)

Buttermilk chicken with a sweet chilli tomato salsa (gf,df,nf)

Warm goats cheese, apple beetroot, walnut salad (gf,nf)

Beef carpaccio, mustard pickled carrots, tenderstem broccoli, garlic crisps finished with parmesan (gf,nf)

## MAINS

Pan roasted free range turkey breast slices, clementine stuffing, pigs in blankets, parsnip puree, rosemary roasted new potatoes, tenderstem broccoli, finished with cranberry & red wine jus (df,nfgf)

Confit duck leg, sauteed mushroom & new potatoes, orange puree & jus (df,nf,gf)

Slow cooked beef, truffle mash, heritage carrots, parsnip puree & pan jus (nf,gf)

Garlic & saffron baked salmon, creamy coconut risotto, champagne beetroot puree (nf,gf)

Baked aubergine on a bed on lightly spiced risotto rice, grilled courgette finished with carrot puree (gf,df,nf,ve,v)

### **Seasonal vegetables to share**

## DESSERTS

Christmas pudding served with brandy sauce (nf)

Cheesecake of the day served with vanilla icecream

chocolate orange slice, chocolate filling finished with drizzled orange sauce and crumb (gf,df,ve,v)

Belgian chocolate brownie served with vanilla icecream (gf,v,nf,nf)

Lemon posset, fruit compote served with shortbread (v,gf,nf)

Cheese selection served with crackers, fruits & chutney (v,nf)

Selection of icecream & sorbet

Please inform your server of dietary requirements  
VE-Vegan / V-Vegetarian / GF-Gluten Free / DF-Dairy Free / NF-Nut Free