



3 COURSE CHRISTMAS MEAL



(£29.95 PER PERSON)

STARTERS

Honey roasted pumpkin velouté, with spiced seeds, served with a caramelised red onion and parmesan roll.

Ham hock terrine with home made piccalilli, cheddar and Marmite bread.

Beetroot gravadlax – cured salmon with beetroot, dill and horseradish, pickled shallots, roquito peppers and rocket.

Caramelised walnut, goats cheese and cranberry tart, sprouts with chestnuts, thyme roasted root vegetables, stuffing, roast potatoes and vegetarian gravy.

Grilled cod loin, served with cavalo nero, potato dauphinoise, lemon beurre blanc and cherry vine tomatoes.

DESSERTS

Christmas pudding with brandy custard.

Baked alaska – meringue on a sponge base with a clementine sorbet centre.

Dark chocolate torte with candied orange and a raspberry and mint sorbet.

TO FINISH

A selection of cheese and biscuits (£5.95 pp), served with a glass of port if you wish! (additional £3.95 pp).



MAIN

Oven roasted turkey crown, with roast potatoes, pigs in blankets, sprouts with chestnuts and bacon, thyme roasted root vegetables, stuffing and gravy

Stilton, walnut and sage risotto and crispy shallots.

