



CHRISTMAS MENU

Christmas party nights £45pp

Dinner served 7:30pm

STARTER

THYME ROASTED PARSNIP SOUP

with crumbled chestnuts & warm ciabatta
bread [gfa, ve]

SMOKED SCOTTISH SALMON

topped with lemon whipped ricotta, capers
& lemon oil [gf]

WILD MUSHROOM ARANCINI

with wild rocket & truffle infused
vegan aioli [ve]

CORONATION CHICKEN BALLOTINE

with mango chutney puree, pickled
red onions & micro herbs [gf]

FIG AND GORGONZOLA TARTLET

on rocket salad, toasted pine nuts and fig balsamic glaze [v]

MAIN

All served with roasted roots & steamed seasonal vegetables

ROAST BREAST OF TURKEY

with duck fat roasted potatoes, pig in blanket,
orange, sage & onion stuffing & roasting liquor
gravy [gfa]

GRIDDLED FILLET OF PLAICE

on buttered crushed potatoes with lemon &
chive beurre blanc [gf]

SLOW COOKED AND ROLLED BEEF SHIN

with fondant potato, roast shallots & a red
wine jus [gf]

ROASTED STUFFED SWEET POTATO

with root vegetable tagine topped with vegan
feta, pomegranate & pumpkin seeds with
coriander & mint chermoula [ve]

SLOW BRAISED PORK SHOULDER FILO PARCEL

with caramelised apple puree, sage mashed
potatoes & cider jus

DESSERT

BRANDY CHEESECAKE

with Italian coffee ice cream, almond brittle fruit gel

HONEY, APPLE & PEAR CRUMBLE

with creme anglaise [gfa, vea]

SPICED STICKY TOFFEE PUDDING

with toffee sauce and vanilla ice cream [v]

WHITE CHOCOLATE & CRANBERRY CREME BRULEE

with peppered shortbread [v]

CHEESE & BISCUITS

with biscuits, grapes, celery & honey [gfa,v]
£2.50 suppliment

CHEF'S CHRISTMAS PUDDING

with brandy sauce [v, gfa]

