

Menu

Starters

- Spiced Butternut Squash Soup, Red Pepper Coulis, Crispy Sage (vg,gf)
- Breaded Brie, Cranberry & Orange Compote, Baby Leaves (gf*)
- Gin & Beetroot Cured Salmon, Pickled Cucumber, Horseradish Cream, Rye Bread (gf)
- Ham Hock & Chicken Terrine, Piccalilli, Toasted Bread (gf*)

Mains

- Traditional Roast Turkey, Sage & Onion Stuffing, Pig in Blanket, Garlic & Thyme Roast Potatoes, Roast Carrot & Parsnip, Glazed Brussels Sprouts, Red Wine Jus (gf*)
- Pan Roasted Bream, Crispy Potato, Winter Vegetables, Caper Butter Sauce (gf*)
- Roasted Celeriac, Artichoke and Porcini Mushroom Pithivier, Roast Potatoes, Roast Carrot & Parsnip, Glazed Brussels Sprouts & Vegan jus (vg)(gf*)
- Braised Local Beef, Creamed Potato, Roasted Carrot & Parsnip, Glazed Brussels Sprouts, Red wine Jus (gf)

Desserts

- Dark Chocolate & Clementine Mousse, Clementine Cream, Cocoa Nibs, Hazelnut Chocolate Cookie (gf*)
- Orange Cranberry & White Chocolate Blondie, Orange & Cranberry Coulis, Thick Cream
- Plant Based Lemon Tart, Raspberry Sorbet, lemon & Raspberry Meringue shards, Raspberry Coulis (vg)(gf*)
- Christmas Pudding, Rum & Raisin Syrup, Brandy Sauce (V*,gf*)