

Festive Menu

3 courses £35, 2 courses £30

Starters

Winter Squash soup, parmesan, truffle oil, croutons **(v)**

Crab & hot smoked salmon salad, pickled fennel, capers

Herb marinated lamb chops, minted yoghurt

Heritage beetroot salad, goat cheese, candied walnut **(v)**

Mains

Served with duck fat roast potatoes & a selection of vegetables for the table

Roasted turkey breast, stuffing, pigs in blankets, gravy

Squash, pine nut & spinach wellington, Olive oil roast potatoes, gravy **(v)**

Salmon Wellington, dauphinoise potatoes, creamy herb sauce, cress

Roasted duck leg, spiced red cabbage, mulled jus

Beef wellington, Parma ham, truffled wild mushrooms, gravy

Dessert

Christmas pudding, ice cream

Sous vide poached pear, cinnamon biscuit, caramel sauce

Mango cheesecake, ice cream

Profiteroles, chocolate sauce, icing sugar

Vegan and allergy free dishes are available

