

# Christmas Menu

## Starters

### **Leek & Potato Soup (V)**

*Cheddar cheese muffin, creme fraiche*

### **Smoked Salmon**

*Marinated beetroot, cucumber pickle, toasted sour dough, Horseradish cream*

### **Chicken Liver, Smoked Bacon & Calvados Parfait**

*Apple and date chutney, toasted brioche*

### **Goat's Cheese Fritters (V)**

*Pear and caramelised walnut salad, apple cider dressing*

## Mains

### **The Christmas Roast**

*Ballotine of turkey breast & leg with apricot & sage stuffing, duck fat roast potatoes, baby carrots, sprout tops with bacon & chestnuts, mini sausage toads, roast gravy*

### **Grilled Fillet of Sea Bream**

*White crab, crushed potatoes, lemon and chive butter sauce, samphire and peas*

### **Beef Two Ways**

*Grilled fillet & slow braised beef cheek, roasted garlic mash, curly kale & crispy parsnips, Madeira jus*

### **Butternut Squash, Feta Cheese & Red Onion Tart (V)**

*Rocket and pine nuts salad, feta crumbs*

## Desserts

### **Orange & Cranberry Chocolate Brownie**

*Clotted cream ice cream*

### **Christmas Spiced Bread & Butter Pudding**

*Vanilla ice cream*

### **Caramelised Lemon Tart**

*Raspberry compote, creme fraiche*

### **Cheese Slate**

*Two British cheeses, quince jelly date chutney, artesian biscuits*

**2 courses £26.50**

**3 courses £32**

**Christmas novelties & crackers included.  
A discretionary 10% service charge will be added to all bills**

