



FESTIVE FAYRE MENU



£34.95 FOR 3 COURSES

Complimentary glass of prosecco on arrival if booked before 1st December

All bookings require £10.00 deposit per person

STARTERS

BEETROOT & GIN CURED SALMON

Beetroot, Beetroot Purée, Pickled Beetroot, Horseradish Creme Fraiche, Buttermilk & Dill Sauce

PARSNIP, APPLE & CHESTNUT SOUP

Crusty Bread

CHICKEN LIVER PARFAIT

Red Onion Chutney, Brioche Toast

DEEP FRIED BRIE & WALDORF SALAD

MAIN COURSE

CHRISTMAS ROAST TURKEY

Cranberry & Chestnut Stuffing, Shallot & Sage Purée, Pigs in Blankets, Smoked Bacon & Brussel Sprouts, Duck Fat Roast Potatoes, Roasted Honey Glazed Carrots & Parsnips

BLADE OF BEEF

Truffle Mash, Beer Pickled Shallots, Kale, Bordelaise Sauce

PAN FRIED HAKE FILLET

Potato & Sweetcorn Chowder, Pickled Mussels, Samphire, Dill Oil

MUSHROOM & CELERIAC WELLINGTON

Roasted Sprouts, Jerusalem artichoke Purée

DESSERTS

CHOCOLATE TART

Creme Fraiche, Orange Gel

PASSION FRUIT POSSET

Roasted Pineapple & Passion Fruit Sorbet

CHRISTMAS PUDDING

Brandy Sauce

SELECTION OF CHEESE

Grapes, Chutney & Crackers