

Christmas Set Menu 2018

Starters

V Roasted Tomato, Red Pepper & Oregano Soup
served with garlic croutons

V GF Deep-Fried Breaded French Brie
served with a port & cranberry compote

Seasonal Game Terrine
served with fig chutney, cornichons & toasted crostini*

Smoked Salmon Timbale
filled with crayfish tails in a Marie Rose sauce, with granary bread*

Mains

GF Traditional Roast Turkey
served with honey-roasted parsnips, parsley-roasted carrots, braised red cabbage, duck fat roast potatoes, chestnut stuffing, pigs in blankets, cranberry compote, a rich gravy & a side of sprouts with crispy bacon

Local Venison & Guinness Pie
served with creamy horseradish mashed potatoes & buttered seasonal vegetables

GF Pan-Seared Salmon Fillet
served with herb crushed new potatoes, samphire & a champagne velouté

GF Local Pheasant Breast
served with creamy dauphinoise potatoes, seasonal greens & a rich red wine jus

V GF Root Vegetable, Cranberry & Pistachio Nut Roast
served with a rosemary & red wine sauce, honey roasted parsnips, lemon & parsley carrots, braised red cabbage & vegetarian roast potatoes

Desserts

all vegetarian

Classic Christmas Pudding
served with a brandy sauce & rum butter

GF Chocolate Brownie
served with a luxurious chocolate sauce & Madagascan vanilla bean ice cream

GF Spiced Pear Crumble
served with cinnamon ice cream

Baileys Crème Brûlée
served with homemade shortbread*

A Trio of Great British Cheeses
served with an assortment of biscuits & quince jelly

2 Courses £24.50

3 Courses £27.50

An optional 10% service charge will be added to your bill.
If our service does not meet your expectations, we would be happy to remove it from your bill. Thank you.

V = vegetarian dishes GF = Gluten Free * = can be gluten free with a substitute

All our chips are Gluten Free but are cooked in the same fryers as other gluten products

All our dishes are made in a kitchen containing nuts, please ask a member of staff if you have any allergies or special dietary requirements.

