

Festive Menu  
Lunch 25.00 Dinner 29.00  
(pre orders only)

## STARTERS

### **Oak smoked salmon**

Cauliflower textures, red cabbage ketchup, capers, melba toast

### **Ham hock, beetroot terrine**

Horseradish cream, leaves, rustic bread

### **Crab & prawn cocktail**

Gem lettuce, radicchio, lemon mayo, choron sauce,  
pickled cucumber, avocado puree

### **Deep fried camembert**

Brandy & apricot chutney, walnuts, green salad

### **Baby carrot & ginger soup**

Crispy vegetables

## MAINS

### **Roast turkey, sage & onion stuffing**

Heritage sauté carrots, roasted potatoes, chipolata sausages, gravy

### **Roast beef, fondant potatoes**

Battered kale, braised red cabbage, mulled wine jus

### **Confit duck leg**

Lentils, carrots puree, green beans, spiced orange jus

### **Grilled swordfish fillet**

Mussels bouillabaisse, caviar, tarragon creamy mash, red pesto, bread

### **Goats cheese & butternut squash tart**

Roasted figs, candied walnuts, seeds, rocket salad

## DESSERTS

### **Warm Christmas pudding with brandy sauce**

### **Dark chocolate & cherry torte**

Salted butter caramel sauce, hazelnut praline, cherry sorbet

### **Lemon & rhubarb posset**

Pistachio biscotti

### **Warm apple & frangipane tart**

Vanilla ice cream, Calvados custard