

Christmas Lunch *Menu*

2 courses £17.50

3 courses £21.50

To Start

Parsnip Velouté
Truffle & hazelnut pangrattato

Treacle Glazed Salmon
Celeriac remoulade, crispy kale

Chicken & Leek Croquette
Cauliflower puree crispy shallots

To Follow

Roast Turkey Sage Cranberry Stuffing
Pigs in blankets, red wine gravy
roast potatoes, sprouts & chestnuts, honey roast winter vegetables

Pan Fried Hake
Pomme puree, sauteed sprouts, wild mushrooms, crispy leeks

Sage & Onion Rosti
Creamed leeks, chestnut, cranberry roasted vegetables

To Finish

Christmas Pudding
Rum sauce (V)

Local Cheese & Biscuits
Spiced pear & apple chutney

Chocolate, Raspberry Tart
Salted caramel, pistachio cream

All our food is cooked to order by our trainee chefs, so your patience is appreciated. The menu is designed around our learner's assessment requirements.

Christmas Dinner *Menu*

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3 courses £21.50

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Truffle & hazelnut pangrattato

Treacle Glazed Salmon
Celeriac remoulade, crispy kale

Chicken & Leek Croquette
Cauliflower puree crispy shallots

To Follow

Roast Turkey Sage Cranberry Stuffing
Pigs in blankets, red wine gravy
roast potatoes, sprouts & chestnuts, honey roast winter vegetables

Pan Fried Hake
Pomme puree, sauteed sprouts, wild mushrooms, crispy leeks

Sage & Onion Rosti
Creamed leeks, chestnut, cranberry roasted vegetables

8oz Sirloin Steak, Herb Pepper Butter (Supplement £8)
Pont neuf potatoes, Caramelised Shallot, roasted tomato, Mushroom

To Finish

Christmas Pudding
Rum sauce (V)

Local Cheese & Biscuits
Spiced pear & apple chutney

Chocolate, Raspberry Tart
Salted caramel, pistachio cream

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