



Christmas

Dinner Menu

TO START

Roasted Parsnip & Chestnut Veloute

Truffle Oil and Crispy Sage

Smoked Salmon Rillettes

Lemon Creme Fraiche, Pickled Cucumber, Capers, Rye Toast

Ham Hock & Parsley Terrine

Wholegrain Mustard Dressing, Toasted Focaccia, Piccalilli Puree

TO FOLLOW

Roast Turkey & Sage Cranberry Stuffing

Pigs in Blankets, Jus, Roast Potatoes, Sprouts & Chestnuts, Honey Roast Winter Vegetables

Pan Fried Seabass

Crushed Herb Potatoes, Braised Fennel, Samphire, Brown Shrimp Butter

Beetroot & Goats Cheese Tart Tatin

Potatoe Gratin, Wilted Kale, Candied Walnuts & Balsamic Reduction

Braised Feather Blade of Beef (Supplement £8)

Horseradish mash, Honey Roast Vegetables, Kale & Red Wine Jus

TO FINISH

Christmas Pudding
Rum Sauce (V)

Dark Chocolate & Clementine Cremeux
**Orange Gel, Candied Clementine,
Grand Marnier Ice Cream**

Local Cheese & Biscuits
**Spiced Pear & Apple
Chutney**