



# CHRISTMAS MENU 2021

## Starter

Roasted tomato & fennel soup, basil oil

Salmon & cod fishcake, smoked salmon, caperberries, dill & sweet mustard hollandaise

Duck rilette with green peppercorns, cornichons, Christmas chutney & toasted sourdough

Roasted pear, Cashel blue cheese & chicory salad, maple glazed pecans & poppyseed dressing

## Main

Roasted breast & slow braised leg of turkey, Cumberland chipolata, bacon wrapped thyme & chestnut stuffing, duck fat roast potatoes, cranberry relish & gravy

Braised beef 'Bourguignon', pancetta lardons, button mushrooms, baby onions & creamy mash

Pan fried fillet of sea bass, asparagus, pea & mint risotto, balsamic roasted cherry tomatoes

Vegan haggis, sweet potato, spinach & field mushroom Wellington, tenderstem broccoli, tomato & red pepper sauce

*All served with fresh vegetables*

## Pudding

Homemade Christmas pudding, clotted cream, mulled wine syrup, brandy sauce

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

Black forest ice cream sundae with chocolate & vanilla ice cream, chocolate brownie, cherry compote & hot chocolate sauce

Fresh pineapple, strawberries & blueberries, passion fruit sorbet

British farmhouse cheeses, Christmas chutney, oatcakes & crackers

**Three Courses - £29.95**  
**(service not included)**

This menu is for advance bookings only and runs from Monday 29th November to Thursday 23rd December. It is not available on Sunday lunchtimes.