



Festive Menu

STARTERS

PRAWN & CRAYFISH COCKTAIL, COMPRESSED, MARIE ROSE, BABY GEM, CUCUMBER, SOUS TOMATO, LEMON GEL, SEEDED CRACKER

ROASTED CREAM OF CELERIAC, WALNUT, TRUFFLE OIL, CRUSTY BREAD, ONION BUTTER

PULLED CIDER BRAISED PIGS CHEEK & LEEK CROQUETTE, BURNT APPLE, BLACK PUDDING SOIL, CIDER JUS

MAIN COURSES

ROASTED TURKEY, STUFFING WRAPPED IN STREAKY BACON, HONEY GLAZED, BABY CARROTS, TENDER STEM BROCCOLI. GOOSE FAT POTATO, CARROT AND SWEDE, RED WINE JUS (VEGGIE NUT ROASTED AVAIL)

PAN FRIED SEA BASS, FENNEL RISOTTO, PICKLED RADISH, SQUASH PUREE, BALSAMIC SEEDS, VEGGIE AVAILABLE UPON REQUEST

8 OZ FLAT IRON STEAK, ROSEMARY AND THYME MUSHROOM AND TOMATO, TRIPLE COOKED CHIPS, DRESSED SALAD. PEPPERCORN SAUCE

DESSERTS

TRIPLE CHOCOLATE BROWNIE, RASPBERRY COULIS, BRANDY SNAP, RASPBERRY SORBET

CHRISTMAS PUDDING, VANILLA CREME ANGLAISE, CURRENT GEL, CHOCOLATE CRACKER

SICILIAN LEMON POSSET, MERINGUE, PICKLE BLACKBERRY, LEMON SHERBET