



~ FESTIVE MENU ~

◆ STARTERS ◆

* SWEET POTATO AND COCONUT SOUP (V, VG, DF, GF) *

* CRAB CAKES *

WITH A CREAMY AVOCADO SAUCE

* WATERMELON, CUCUMBER AND FETA SKEWERS (V, GF) *

WITH A BALSAMIC GLAZE

* MUSHROOM AND RED LENTIL PATE (V, VG, DF, GF) *

WITH TOAST

* GAME TERRINE *

WITH TOASTED BRIOCHE AND APPLE AND ALE CHUTNEY

◆ MAINS ◆

* ROAST TURKEY (DF) *

WITH ROAST POTATOES, ROAST PARSNIPS, PIGS IN BLANKETS, BRUSSEL SPROUTS, CARROTS,
CHESNUT STUFFING AND RICH GRAVY

* CHESNUT, MUSHROOM AND SQUASH FILO PIE (V, VG, DF) *

WITH ROAST POTATOES, ROAST PARSNIPS, BRUSSELL SPROUTS, CARROTS, CHESNUT STUFFING AND
A BUTTERNUT SQUASH GRAVY

* OVEN ROASTED SALMON FILLET (GF) *

ON A BED OF SEAFOOD AND SEAWEED RISOTTO

* BRAISED LAMB SHANK (GF) *

WITH MINTED MASH, RATATOUILLE AND REDCURRANT JUS

◆ DESSERTS ◆

* CHRISTMAS PUDDING (GF) *

WITH BRANDY SAUCE

* MINCE PIE PANNACOTTA (V, GF) *

WITH VANILLA ICE CREAM

* VEGAN MANGO AND PASSION FRUIT MOUSSE (V, VG, DF, GF) *

* CHOCOLATE MOUSSE CUP (GF) *

WITH CHANTILLY CREAM AND FRESH RASPBERRIES

* SELECTION OF ICE CREAMS OR SORBETS (V) *

* TEA OR FILTER COFFEE *

* 3 COURSES £45 PER GUEST *

* WE WILL REQUIRE A PRE ORDER AND DEPOSIT OF £10 PER GUEST FOR
TABLE RESERVATIONS OF 8 GUESTS OR MORE *

