

# Festive Menu

## Starters

Roast parsnip soup, parsnip crisps, rosemary oil, Bridport bakery cobb (GF/DF option)

Pinot Grigio mushrooms, hazelnut crumb, toasted ciabatta (GF option)

King prawn and smoked salmon cocktail, Bloody Mary Rose sauce, sliced baby gem, fresh horseradish (GF/DF)

Warm ham hock salad, tenderstem broccoli, pickled shallots, clementines, pomegranate and wholegrain mustard dressing (GF/DF)

## Mains

Roast crown of turkey, garlic and rosemary roast potatoes, honey and herb roasted carrots and parsnips, smoked bacon Brussel sprouts, mulled wine braised red cabbage, pigs in blankets, apricot and sausage stuffing, red wine gravy (GF/DF)

Butternut squash Wellington with spinach, goats cheese, mushroom and chestnut duxelle, garlic and rosemary roast potatoes, honey and herb roasted carrots and parsnips, garlic fried Brussel sprouts, mulled wine braised red cabbage, red wine and thyme gravy

Braised feather blade of beef, creamy mashed potatoes, sautéed cumin spiced winter greens, red wine sauce (GF)

Parmesan and Herb crusted cod supreme, sautéed green beans, mashed potato with chives and a forest mushroom, white wine and cream sauce (DF option)

## Desserts

Christmas pudding, brandy crème anglaise (GF option)

Sticky toffee pudding, vanilla ice cream (GF)

Salted caramel chocolate tart, Chantilly cream, festive spiced red berries

Raspberry posset, passionfruit jelly and shortbread

2 courses £25, 3 courses £30

1st-24th December