

STARTERS

Duck & Pork Terrine

With Cranberries, Pistachio and Toasted Brioche

Stilton Stuffed Mushrooms (v)

With Cranberry Relish and Rocket

Seared Scallops

With Black Pudding, Crispy Pancetta and Pea Puree

Butternut Squash, Ginger & Chilli Soup (vgn)

With Sourdough Bread

MAINS

Traditional Roast Turkey

With Chestnut & Cranberry Stuffing, Sausages Wrapped in Bacon, Roast Potatoes, Parsnips, Winter Vegetables and Gravy

Slow Cooked Rib of Beef

With Smoked Pancetta, Silverskin Onions, Red Wine Reduction, Winter Vegetables and Dauphinoise Potatoes

Pan Fried Halibut

On Potato Rosti, Served with a White Wine, Wild Mushroom & Cream Sauce

Veg Wellington (vgn)

Blend of Mushrooms, Chestnuts and Spinach, Wrapped in Puff Pastry Served with Chestnut & Cranberry Stuffing, Roast Potatoes, Parsnips, Winter Vegetables and Cranberry Sauce

DESSERTS

Luxury Christmas Pudding (v)

With Brandy Butter Sauce

Boozy Cherry Trifle

With Chantilly Cream & Amaretti Biscuit

Warm Chocolate Brownie (vgn)

With Vanilla Ice Cream and Chocolate Sauce

Fine English Cheese Board (v)

With Biscuits and Chutney

(£3 supplement)

Homemade Mince Pies with
Tea or Coffee to finish

flower pot