



Christmas Menu 2018

Starters

Chicken Liver Parfait
with Fruit Chutney & Pomegranate Salad

Marinated Buffalo Mozzarella
with Pickled Vegetables, Rocket & Herb Oil [v]

Gravadlax & Crayfish
with Rocket, Dill Crème Fraiche & Lemon Oil

Mains

Seasonal Turkey
with a Parsnip Crisp and Seasonal Trimmings

Belly of Pork
on Herb Mash with Star Anise & Calvados Sauce

Spiced Root Vegetable Pie
with a Herb Mash & Vegetarian Gravy [v]

Seasonal Vegetables: Sticky Red Cabbage,
Brussel Sprouts, Glazed Carrots

Desserts

Traditional Christmas Pudding with Brandy Custard

Triple Chocolate Mousse

Lemon Meringue with Cream

Coffee & Mints