



# CHRISTMAS MENU

**2-Courses £34**

**3-Courses £38**

## **Starters**

Ham Hock Terrine

Beetroot Pickle & Sweet Drop Chilli

Goats Cheese Blinis with Pickled Vegetables, Juniper,  
Dill, Toasted Seeds & Honey (v)

Prawn & Salmon Roses

Celeriac Remoulade, Rocket, Lemon & Mustard Oil (gf)

## **Mains**

Roast Turkey

Parsnip Crisp & Seasonal Trimmings

Slow Roast Bourbon Pork

with a Spice Jus & Peach Chutney (gf)

Pan Seared Chicken

with Leek & Thyme Stuffing & a Pan Sauce

Cauliflower Steak

with Cranberry & Apple Chutney & a Vegetarian Gravy (vg, gf)

Served with Rosemary & Garlic Roast Potatoes,  
Sticky Red Cabbage, Brussel Sprouts, Glazed Carrots

## **Desserts**

Christmas Pudding with Brandy Custard

Chocolate Mousse with Caramelised Orange & Cream

Winter Fruit Eton Mess (gf)

## **Coffee & Mince Pies**