

Festive Menu

STARTER

WINTER VEGETABLE SOUP (V)

Crusted bread rolls & butter portions

* Vegan option available on request

HERITAGE BEETROOT SMOKED SALMON

with caper mix salad & cream fraiche

DUCK PARFAIT

Apple, date & tamarind chutney served with toasted brioche.

MAIN COURSE

HAND-CARVED TURKEY

Thyme stuffing, chipolata wrapped in bacon, crispy roast potatoes, carrots, brussels sprouts, honey-roasted parsnips & a rich gravy.

GRILLED SALMON FILLET

Buttered panache vegetables, parsley new potatoes, served with a hollandaise sauce.

WILD MUSHROOM RISOTTO (V)

Sauté mushrooms, wild rocket parmesan & balsamic glaze

Vegan option available on request

DESSERT

STICKY TOFFEE PUDDING (V)

Rich salted butterscotch sauce & vanilla ice cream.

TRADITIONAL CHRISTMAS PUDDING (V)

Cognac orange cream custard & winter berries

BRITISH CHEESE PLATE (V)

With grapes, crackers & spiced fruit chutney

TO FINISH

FRESHLY BREWED COFFEE & MINCE PIES

