

3 COURSES – £38.50

STARTERS

POTATO, PARSNIP & CELERIAC SOUP (VEA)

Topped with Chestnuts, Toasted Sourdough

PRAWN & CRAYFISH COCKTAIL

Iceberg Lettuce, Cherry Tomatoes, Bloody Mary Sauce, Buttered Bloomer

HONEY MUSTARD HAM HOCK TERRINE

Toasted Sourdough, Piccalilli Cornichons

PANKO HERBED DEEP FRIED CAMEMBERT (V)

Chilli & Cranberry Jam, Mixed Leaves, Toasted Sourdough

MAINS

SAGE & ONION STUFFED TURKEY BREAST

Roasted Potatoes, Roasted Carrots & Parsnips, Sprouts with Lardons, Pigs In Blankets, Port Gravy, Cranberry Sauce

SLOW-COOKED BEEF & HORSERADISH

Creamy Mash, Sprouts with Lardons, Roasted Carrots & Parsnips, Port Gravy

CONFIT DUCK LEG

Potato Fondant, Braised Red Cabbage, Roasted Carrots & Parsnips, Star Anise, Rosemary & Orange Red Wine Jus

PAN FRIED SALMON FILLET

Citrus Wild Rice, Sprouting Broccoli, Mangetout, Melted Chilli & Ginger Butter

BUTTERNUT SQUASH LENTIL WELLINGTON (VEA)

Puff Pastry, Roasted Potatoes, Carrots, Sprouts, Parsnips, Port Gravy, Cranberry Sauce

DESSERTS

BAILEYS COCOA & CARAMEL MERINGUE ROULADE

Vanilla Ice cream (*Wine Pairing: Ferreira Tawny Port £6.8*)

CHRISTMAS PUDDING

Spiced Brandy Custard (*Wine Pairing Monteagudo Pedro Ximénez Sherry £7.7*)

TRILLIONAIRE'S TART (VE)

Fresh Raspberries (*Wine Pairing Ferreira Ruby Port £6.8*)

CHOCOLATE SALTED CARAMEL PROFITEROLES

Chocolate & Caramel Sauce (*Wine Pairing: Sherry Manzanilla Barbiana £6.8*)

ADD A BRITISH CHEESE BOARD FOR £10