



## CHRISTMAS MENU

### STARTER

Local Ham Hock Terrine, served with sour dough toasts, salad and a Port and Fig Dressing.

Roasted Butternut Squash Soup with Basil Oil, Served with warm crusty bread.

Smoked Haddock Arancini, served with Creamed Leeks.

### MAIN COURSE

Roasted Turkey filled with a Chestnut & Cranberry stuffing, wrapped in Smoked Pancetta, served with pig in blankets, bread sauce and a herb infused Turkey jus.

Roasted Beef Sirloin served with a Celeriac Dauphinois, Crispy Spinach and a Rich Maderia Sauce.

Vegan Wellington served with a Celeriac Dauphinois, Crispy Spinach and a Rich Maderia Sauce. (VE)

Oven Baked Salmon fillet served on a brunoise of winter vegetables, pearl barley & puy lentils, finished with a lobster bisque.

**ALL MAINS SERVED WITH CARROTS, SPROUTS, PARSNIPS & ROAST POTATO.**

### DESSERT

Spiced Rum Mince Pie Crumble, served with vanilla bean ice cream

Baileys Crème Brulee served with shortbread

Pecan Pie with vegan ice cream (VE)

Local Cheeseboard

**V - VEGETARIAN VE - VEGAN GF - GLUTEN FREE**

IF YOU HAVE AN ALLERGY OR FOOD INTOLERANCE PLEASE LET YOUR SERVER KNOW PRIOR TO ORDERING  
AS ALL MEALS ARE FRESHLY PREPARED. THANK YOU.

£30 PER PERSON