

FESTIVE MENU 2024

STARTERS

LEEK AND POTATO SOUP *(DF, GF, V, VG)*
chive oil

PRESSED HAM HOCK AND SUNDRIED TOMATOES TERRINE *(DF)*
(gf adaption available on request only)
homemade piccalilli, dressed mixed leaf salad

POTTED OAK SMOKED SALMON, PRAWN AND CRAYFISH
(gf adaption available on request only)
toasted ciabatta, lemon zest, dill crème fraiche

BREADED DEEP FRIED BRIE *(V)*
(gf adaption available on request only)
red onion marmalade, dressed leaf salad

MAINS

ROASTED TURKEY BREAST *(DF)*
(gf adaption available on request only)
Cumberland pig in blanket, apricot and chestnut stuffing,
rosemary roast potatoes, seasonal vegetables, turkey and thyme jus

SLOW BRAISED LAMB SHANK *(DF, GF)*
rosemary roasted potatoes and seasonal vegetables, port and redcurrant jus

PAN SEARED FILLET OF SALMON *(DF, GF)*
new potatoes, seasonal vegetables and a tomato and
red pepper coulis

NUT ROAST WITH BEETROOT POWDER *(DF, GF, V, VG)*
roasted potatoes, seasonal vegetables and vegan gravy

DESSERTS

TRADITIONAL CHRISTMAS PUDDING *(V)*
brandy sauce

CHOCOLATE ORANGE BROWNIE *(V)*
Chantilly cream, white chocolate sauce

SALTED CARAMEL CHEESECAKE *(V)*
caramelised apple compote

WINTER WINE POACHED PEAR *(DF, GF, V, VG)*
mulled wine syrup, blackcurrant sorbet

SALTED CARAMEL CHOCOLATE BROWNIE *(DF, GF, V, VG)*
with vegan vanilla ice cream

TEA OR FILTERED COFFEE WITH PETIT FOURS