

STARTERS

Chicken liver parfait, spiced cranberry chutney, parsnip crisps & warm brioche

Potted smoked mackerel, pickled radish, shallots & capers, lime aioli & baby leaves (GF)

Roast parsnip, pear & vidalia onion soup, toasted walnuts & celery leaves (GF)(PB)

Whipped Stilton, roast pear, balsamic cipollini onions, endive, caramelised sunflower seeds with sourdough crisps & fresh herb liquor

MAINS

Roast turkey with all the trimmings, sage & onion stuffing & turkey jus

Gremolata crusted salmon fillet, warm potato salad of dill, pickled red onion & capers, sauteed sprouts & grain mustard cream sauce (GF)

Plant based feta, butternut squash & kale strudel, seasonal trimmings & rosemary jus (PB)

DESSERTS

Christmas pudding & brandy sauce

Chocolate & truffle torte, Chantilly cream, bramble & cranberry coulis

Vegan lemon cheesecake, kumquat marmalade & lemon balm essence (PB)

Grilled pineapple, ginger, brown sugar & sea salt with creamy coconut sorbet & toasted coconut flakes (PB)(GF)

TEA, COFFEE & MINTS

TWO COURSES - £31 PER ADULT

THREE COURSES - £35 PER ADULT

£20 PER CHILD (3-12 YRS)

Other dietary requirements available upon request – see booking conditions.