



# Festive Menu

## Starters

Homemade tomato & basil soup with herb croutons (GFA VGA)

Venison meatballs, tomato & rosemary ragout, pappardelle pasta and Parmesan shavings

Smoked salmon & prawn terrine, cucumber & dill, lemon creme fraiche and melba toast (GFA)

Cajun spiced sweet potato cakes, carrot & cumin slaw, macerated sultanas and guacamole (V VG GFA)

## Main Course

Turkey ballotine stuffed with sausage meat, cranberries & chestnuts, wrapped in streaky bacon. Served with roast potatoes, bread sauce, pigs in blankets, sautéed sprouts and turkey gravy (GFA)

Poached and roasted pheasant breast stuffed with haggis, leg croquette, fondant potato, creamed cabbage and marsala wine sauce

Pan roasted cod supreme, potato gnocchi, squid ragout, crispy courgette and lemon & basil oil (GFA)

Pulled jackfruit shepherd's pie, mini squash fondants, roasted cauliflower, caramelised shallots and red wine & rosemary jus (V VG GFA)

Slow roasted belly of pork, sweet & sour red cabbage, black pudding stuffing, mustard mash, apple jam and cider gravy (GFA)

10oz Sirloin steak chargrilled and served with handcut chips, onion rings, mushroom and tomato garnish and Bordelaise sauce (GFA) £5 Supplement

## Dessert

Christmas pudding with Martel brandy sauce, macerated redcurrants and white chocolate snow

Chocolate orange brownie with chocolate & Cointreau sauce and vanilla ice cream

Sticky ginger pudding with cardamom custard and coconut tuile

Giant profiterole filled with salted caramel pastry cream, topped with warm butterscotch sauce and toasted hazelnuts

Cheese and Biscuits

2 Courses £25   3 Courses £32

(GFA) – Gluten free adaptable (V) – Vegetarian (VG) – Vegan (VGA) – Vegan adaptable

All prices include VAT at the current rate. Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering.

