

STARTERS

NORTH ATLANTIC PRAWN COCKTAIL

Classic cocktail sauce, sourdough

SMOKED SALMON

Lemon crème fraîche, cucumber, radish, dill mustard dressing, sourdough croutons

DUCK PARFAIT* & MORELLO CHERRY

Pine nut praline, toasted brioche

BEETROOT, GOAT CHEESE & MULLED WINE TARTE TATIN (V)

Pickled golden beetroot, toasted pumpkin seeds, wild rocket (vegan option available)

MAINS

FESTIVE TURKEY

Cranberry stuffing, pigs in blankets, garlic & thyme roast potatoes, maple roast carrots and parsnips, mulled wine braised red cabbage, shaved Brussels sprouts with chestnuts, red wine jus.

BRAISED BLADE OF BEEF

Buttered mash, heritage carrots, pickled shallot, beef dripping crumb, mulled wine braised red cabbage, shaved Brussels sprouts with chestnuts, black garlic sauce

FILLET OF SALMON WITH LEMON & BASIL CRUMB

Sautéed heritage potatoes, roast golden beetroot, Tenderstem® broccoli, samphire, seafood & white wine velouté

ROOT VEGETABLE WELLINGTON (VE)

Garlic & thyme roast potatoes, butternut squash purée, wilted spinach

DESSERTS

CHRISTMAS PUDDING (V)

Vanilla bean custard, brandy butter

DARK CHOCOLATE TORTE (V)

Brandy snap basket, raspberries, butterscotch ice cream

APPLE & MORELLO CHERRY CRUMBLE (V)

Ginger ice cream (vegan option available)

SALTED CARAMEL PROFITEROLES (V)

Toffee sauce

TO FINISH

BRITISH CHEESE BOARD (V)

Assorted biscuits, fig & Bramley apple chutney & celery