# Christmas Menu 2023



## Saturday 25th November – Friday 22nd December (Excluding Sundays)

### **Starters**

\*Mushroom & Tarragon Pate (V)

Salad Garnish & Crusty Bread

\*Duck Ballotine

Orange, Port Sauce, Toasted Hazelnuts

\*Beetroot Carpaccio (VE)

Rocket, Balsamic Reduction, Toasted Pine
Nuts

\*Smoked Salmon Mousse

Creme Fraiche, Lime & Dill

#### **Main Courses**

Selection of Seasonal Vegetables served with all Mains.

#### \*Traditional Roast Turkey

Served with Pigs in Blankets, Sage and Onion Stuffing, Roast Potatoes & Gravy

## \*Monkfish wrapped in Parma Ham

Served with Buttered New Potatoes & Beurre Blanc

#### \*Slow Braised Beef

Served on Wholegrain Mustard Mash, Red Wine Jus & Honey Roast Parsnips

#### Wild Mushroom & Leek Wellington (VE) (V)

New Potatoes & Dill Cream Sauce

#### Desserts

**Traditional Christmas Pudding** 

Served with a Brandy Sauce

Dark Chocolate & Cointreau Tart

Orange Sorbet

\*Spiced Poached Pear

Vanilla Crème Fraiche

**Smoked Applewood Cheddar** 

Grapes, Chutney & Oatcakes

\*Gingerbread Crème Brulee

Homemade Gingerbread man

\*Fruit Sorbet (VE)

x2 scoops

2 Courses £28.50 OR 3 Courses £34.50, ADD Tea/Filter Coffee £2.00

\*Gluten free option available

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