



## CHRISTMAS MENU

**£22.50 two courses / £28.50 three courses (served 25<sup>th</sup> November - 28<sup>th</sup> December)**

**Pre-order only, £30 deposit required per table**

**CLOSED CHRISTMAS DAY**

Wild mushroom velouté with parsnip crisp & basil oil (v)

Chicken liver parfait, celeriac remoulade, red onion marmalade served with home baked sundried tomato & parmesan bread

Tian of smoked salmon & crayfish with avocado salad (gf)



Roasted ballotine of turkey, duck fat roast potatoes, chipolatas, chantenay carrots, savoy cabbage & brussel sprouts with a redcurrant jus & bread sauce

Pan fried hake on roasted fennel purée, fondant potato and a warm tomato vinaigrette (gf)

Butternut squash risotto with charred courgettes, toasted pine nuts and pesto (gf/v/ve\*)



Christmas pudding with brandy cream sauce (v)

Spiced crème brûlée with brandy snaps (v)

Salted caramel tartlet with vanilla ice cream (v)

Local cheeseboard, chutney & crackers + £2.00 (v)

*ve\* vegan option available*

*Please speak to a member of the team regarding any allergies or dietary requirements*