

XIX CHRISTMAS MENU



Starters

Winter Vegetable Soup *(vg)*
served with toasted sourdough

Honey Glazed Ham Hock Terrine *(v)*
served with chutney and toasted brioche

Baked goat's cheese *(v)*
drizzled with hot honey and salsa verde, served with toasted sourdough and fig

Smoked Salmon Tartare
with capers, shallots, chives, lemon and herb oil served with crisp crostini

Mains

Traditional Roast Turkey
turkey breast with stuffing, roast potatoes, seasonal vegetables, pigs in blankets and gravy

Stuffed Winter Squash *(vg)*
quinoa, cranberries, mushrooms, toasted pumpkin seeds with fresh herbs and pomegranate drizzled with balsamic glaze

Pan Seared Sea Bass
served with crushed roast potatoes, honey glazed roast carrots, tenderstem broccoli and lemon beurre blanc

Pork Cutlet
served with roast potatoes, sauteed hispi cabbage, carrot puree and apple and cider gravy

Desserts

Traditional Christmas Pudding
served with brandy sauce

Sticky Toffee Pudding
served with vanilla ice cream

Lemon Posset
served with berries and shortbread

Chocolate and Clementine Délice
served with clementine coulis



Guest Information - Allergens

Some of the dishes on the menu may contain food allergens, these are identified against each dish on the menu. Please check the allergen information every time you dine with us as some ingredients may have changed since your last visit. We handle nuts, gluten and other allergens in our kitchen. While we take steps to prevent cross-contamination, we cannot guarantee any menu item is 100% free of a particular allergen. Please inform a member of the team of any food allergies or dietary requirements before ordering. Our full allergen matrix is available upon request. Should you require further information regarding ingredients in a specific dish, please ask a member of the team.

d-dairy, g-gluten, f-fish, sf-shellfish, se-sesame, so-soya, e-egg, cr-crustacean, p-peanuts, c-celery, sd-sulphur dioxide, l-lupin, mo-molluscs, n-nuts, mu-mustard