



Christmas festive menu

To Start

Smoked Salmon & prosecco parfait.

Truffled parsnip soup with hazelnut croutons. *VE*

Cold smoked duck breast salad with plum dressing.

Mushroom puff tart with balsamic drizzle. *VE*

Ham hock, pickled carrot & mustard terrine.

For Mains

Traditional roast turkey with the trimmings.

Chestnut & seed roast with all the trimmings but veggie. *VE*

Slow roasted beef rib carved and served with Yorkshire pudding and trimmings.

Chicken, ham hock & leek pie served with roast potatoes and festive vegetables.

Salmon fillet baked & served with hollandaise, new potatoes & festive vegetables.

Time to Finish

Chocolate orange roulade and fresh cream.

Bramley apple & cinnamon crumble with custard.

Raspberry frangipane tart with ice cream. *VE*

British cheese board & chutney.

Traditional Christmas pudding and brandy sauce

2 course £27.95

3 course £32.95

