

Christmas

STARTERS

Smoked Ham & Gruyère Croquettes

Served with a port & date jam

Tempura Prawn Salad

With baby gem, vodka cocktail sauce, orange & passionfruit

Roast Parsnip & Maple Soup

Served with a blue cheese crouton & toasted hazelnuts (V/VEOR)

MAINS

All served with honey roasted carrots, braised red cabbage, steamed winter greens, roast potatoes and a sprout & leek gratin

Rolled Turkey Breast

Stuffed with chestnut stuffing, served with pigs in blankets, sherry soaked cranberries and a rich turkey gravy

Roasted Pheasant Breast

Served with quince jelly, roast figs, celeriac puree & game sauce

Pan Fried Scottish Sea Trout

With fennel remoulade & a burnt lemon butter sauce

Butternut Squash, Mushroom & Goats Cheese Wellington

Served with a rocket, garlic & walnut pesto (V/VEOR)

DESSERTS

Dark Chocolate & Bourbon Mousse

With clementine syrup & chocolate orange crumb (V)

Gingerbread Doughnut Waffles

With Christmas pudding ice cream, cinnamon sugar & maple (V/VEOR)