



CHRISTMAS MENU

£27.95
2 course

Appetizers

£34.95
3 course

-Celeriac Velouté-

Smooth celeriac soup topped with spiced granola, truffle & fresh winter cress

-Cured Trout with Winter Citrus-

Gin and orange-cured trout, with star anise for a seasonal flavour boost

-Smoked Ham Hock Terrine-

Traditional smoked ham hock terrine with tangy remoulade & toasted brioche

-Beetroot Arancini-

Crispy beetroot arancini with horseradish snow, aged Parmesan & saffron aioli

Main Course

-Roast Turkey with Sage & Onion-

Smoky bacon-wrapped turkey, filled with sage & onion stuffing, roasted to golden perfection

-Beef Wellington-

Tender beef fillet wrapped in a spinach crêpe and mushroom duxelles, served with buttered tenderstem, creamy mashed potatoes & beef jus

-Seasonal Filo Parcel-

Crispy filo pastry filled with spinach, feta, roasted squash, sundried tomatoes & pumpkin seeds

-Festive Fish with Crab Bon Bon-

Delicate fish with saffron velouté, dill, asparagus, new potatoes & a crispy crab bon bon

All Main Courses are Served With a Selection of Seasonal Accompaniments

Pigs in Blankets-Duck Fat Roast Potatoes-Cinnamon & Red Wine Braised Cabbage-Brussel Sprouts in Leek & Bacon Cream-Traditional Sage & Onion Stuffing-Honey Roasted Carrots & Parsnip-Yorkshire Puddings-Broccoli & Cauliflower Medley



Desserts

-Chocolate Mousse Duo-

A festive half-white, half-dark chocolate mousse adorned with glazed cherries, chocolate décor, and a mirror glaze

-Sticky Toffee Pudding-

Warm sticky toffee pudding served with homemade honeycomb, rich toffee sauce & a caramelized white chocolate shard

-Classic Christmas Pudding-

Steamed Christmas pudding with Amarula cream, finished with chocolate accents

-Apple Crumble-

A cozy spiced apple crumble, served with smooth crème anglaise