

Christmas Dinner Menu

Starter

Parsnip velouté with crushed chestnut (vg)

Breaded baked Clava Brie with spiced poached pear and heather honey dressing (v)

Beetroot cured smoked salmon with lemon and caper dressing

Pressed terrine of confit pork and baked spiced apple with crispy shallots

Main Course

Roulade of turkey with roast potato, chipolatas, trimmings and mulled wine jus

Sirloin steak with potato gratin, roast carrot, kale, and a whisky & green peppercorn sauce

Fillet of hake with saffron potato, confit of leek and a dill cream sauce

Celeriac steak with sweet potato purée and buttered spinach (v)

Dessert

Blue Murder cheese with oatcakes, grapes and quince

Spiced marmalade pudding with orange sauce and whisky cream

White & dark chocolate delice with cherry ice cream

Lemon curd mousse with hazelnut meringue

Plus coffee/tea & mince pies

£38.50

Allergen Information available on request