



Christmas Menu 2017

Available from 16th November 2017 - 14th January 2018
All dishes are freshly prepared and ordered on the night!

STARTERS

Smooth parfait of chicken livers, garlic and fresh herbs served with char-grilled wholemeal baguette and cranberry and orange chutney

Sautéed mushroom and roasted butternut squash risotto drizzled with vibrant herb oil **V**

Festive trio of 'pigs in blankets' with carrot mash, steamed greens and rich cranberry gravy

Pan-fried three-cheese and spring onion potato croquettes with
sweet chilli drizzle and micro leaves **V**

Hearty root vegetable soup topped with crispy garlic and herb croutons **V**

MAIN COURSES

Beef Bourguignon in a rich red wine gravy with smoked gammon, mushrooms and shallots served roast potatoes and seasonal vegetables

A festive two bird roast of turkey and chicken breast, wrapped in bacon, with sausage meat and stuffing. Served with 'roasties', seasonal vegetables and sweet cranberry gravy

Poached salmon and Norwegian prawn tart served with creamy dill sauce, crisp roast potatoes and a medley of winter vegetables

Sweet potato, leek and root vegetable tower bound with tangy wholegrain mustard crème fraîche, and topped with toasted oats. Served with seasonal vegetables and herb cream sauce **V**

Mediterranean vegetables, puy lentil and goats cheese Wellington served parmentier potatoes and a tangy tomato and basil sauce **V**

DESSERTS

We don't give you just one dessert, or just two desserts - we will blow you away with three! Our Christmas Trio finishes off your meal nicely and is normally our most photographed dish

**** We are happy to look after your dietary requirements! ****

Please speak to one of our party planners and they will tailor a menu for you
Please be advised that some dishes may contain food allergens, nuts or traces