



FESTIVE DINNER

£32

To Start

ROASTED APPLE & PARSNIP SOUP WITH GARLIC CROUTONS AND CHIVE CREAM (V)

CHICKEN & MUSHROOM TERRINE WITH SPICY FRUIT CHUTNEY AND CRUSTY BREAD

PAN FRIED SCALLOPS WITH WHITE CHOCOLATE AND CAULIFLOWER PURÉE, CRISPY PANCETTA AND BLACK PUDDING BON BON

MUSHROOM & CHESNUT PATE WITH SPICY FRUIT CHUTNEY AND MELBA TOAST (V)

In The Middle

ROAST TURKEY SERVED WITH PIGS IN BLANKETS, CRANBERRY STUFFING AND ROAST POTATOES

PAN FRIED SEA BASS FILLET WITH CHIVE POMME PURÉE, TENDERSTEM BROCCOLI AND ROASTED VEGETABLE SALSA VERDE

VEGETABLE & CHESTNUT HOT POT WITH HONEY ROASTED PARSNIPS AND ROAST POTATOES (V)

PAN ROASTED BEEF MEDALLION WITH GRATIN POTATO, TENDERSTEM BROCCOLI, SAUTÉED WILD MUSHROOM AND MADEIRA SAUCE

All Served With Seasonal Vegetables

To Finish

CHRISTMAS PUDDING WITH BRANDY SAUCE

VANILLA CRÈME BRÛLÉE WITH SHORTBREAD BISCUIT

STICKY FIGGY PUDDING AND CRÈME ANGLAISE

CHOCOLATE & ORANGE TART WITH CHANTILLY CREAM

Coffee & Mince Pies