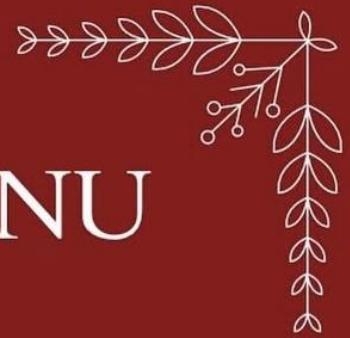




# CHRISTMAS MENU

## Festive Set Menu 3 COURSE £40.00

All Bread on our Starters Can be  
substituted for GF bread upon request.

### STARTER

#### KING PRAWN COCKTAIL

Served With Granary Bread and Salted Butter

#### TRUFFLED MUSHROOM PATE

Served With Toasted Sourdough, Dressed  
Baby Leaf Salad V/VG

#### GRILLED HALLOUMI

Served on a Clementine and Pomegranate  
Salad V/GF

#### OX TAIL & PEARLY BARLEY BROTH

Served With a crispy Baguette and Salted  
Butter

### MAINS

#### ROAST TURKEY

Served With Duck Fat Roast Potatoes,  
Seasonal Root Vegetables, Parsnips, Pigs in  
blanket, chestnut stuffing topped with  
Homemade Gravy

#### HOT SMOKED SALMON

Potato Terrine, Tender Stem Broccoli and  
crispy Cavolo Nero With a Hollandaise Sauce  
**GF**

#### WILD DUCK BREAST

Served With Fondant Potato Baby Carrots  
and Shredded Brussel Sprouts, With a duck  
and morrello cherry Jus. **GF**

#### RISOTTO

Heritage Carrot and Baby Spinach V/VG/GF

### DESSERT

#### CHRISTMAS PUDDING

Served With a choice of brandy sauce or  
Custard

#### FESTIVE FRUIT CRUMBLE

vegan Custard or Festive vanilla Vegan ice  
cream VG/GF

#### CHOCOLATE DELICE

Caramelised orange Puree, Vanilla Ice Cream  
and Chocolate Orange tuille. **GF**

#### SELECTION OF FESTIVE CHEESES

Served With Crackers, Onion Chutney, Celery  
and Salted Butter

