



CHRISTMAS MENU



2024





# PRE-ORDER CHRISTMAS MENU

With a Christmas favour & crackers

**2 COURSES £32.50**

**3 COURSES £37.50**

## STARTERS

### **BAKED CAMEMBERT (n,v,gfa)**

with rosemary, garlic, cranberry walnuts & sea salt croutes.

### **TIGER PRAWNS & KILN ROASTED SALMON (gf)**

with papaya & watercress salad, dill sour cream.

### **CREAM OF CELERIAC & HAZELNUT SOUP (v,vea,n,gfa)**

with truffle oil, warm bread & farmhouse butter.

### **DUCK LIVER, BRANDY & ORANGE PARFAIT (gfa)**

with caramalised onion & fig jam, toast thins.

## MAINS

### **ROAST TURKEY CROWN (gfa)**

with roast potatoes, carrots, honey & thyme glazed parsnips, broccoli, cauliflower cheese, pigs in blankets, chestnut stuffing, Yorkshire pudding, cranberry sauce and our delicious gravy.

### **FESTIVE PIE OF THE DAY (v,vea)**

with creamy mash, herb buttered carrots, tenderstem broccoli, honey glazed parsnip, finished with root veg crisps.

### **BUTTERNUT SQUASH, BEETROOT & GOATS CHEESE WELLINGTON (v)**

with roast potatoes, carrots, honey & thyme glazed parsnips, broccoli, cauliflower cheese, Yorkshire pudding and our delicious gravy.

### **8oz SIRLOIN STEAK (gf)**

with skin on fries, on the vine cherry tomatoes, garlic portabello mushroom & a rocket and parmesan salad dressed with olive oil & balsamic vinegar. (add mushroom / peppercorn sauce +2.5)

### **GRILLED LEMON SOLE (gf)**

with herb new potatoes, chargrilled lemon, crayfish samphire & mini caper butter.

## DESSERTS

### **CHRISTMAS PUDDING & BRANDY SAUCE (vea,gfa)**

### **CLEMENTINE & POMEGRANATE ETON TIDY(n,gf)**

with chantilly cream, meringue & toasted pistachio brittle.

### **FESTIVE PROFITEROLES**

with Kahlua cream, dark chocolate sauce & cinder toffee.

### **FESTIVE CHEESEBOARD (gfa)**

blue vinney, brie, Dorset cheddar, grapes, celery, real ale chutney & biscuits.

(ve) - vegan (v) - vegetarian (vea) - vegan available (gf) - gluten free (gfa) - gluten free available