

Christmas Menu

Starters

Trout Pâté

Quenelle of trout pâté served on a seasoned cracker with house pickles (can be prepared GF)

Burrata

Burrata served with herby crumb, pickled fennel and orange (V) (GF)

Heritage Tomato Salad

Heritage tomatoes served with feta (V) (can be prepared VG)

Main Courses

Roast Turkey With All The Trimmings

Roast potatoes, pigs in blankets, sage & onion stuffing, seasonal vegetables (can be prepared GF)

Beef Bourguignon

Slow-cooked beef in a rich red wine sauce, served with mustard mashed potatoes and braised red cabbage (GF)

Vegetable & Mushroom Wellington

Served with a mushroom and red wine jus, roasted potatoes and tenderstem broccoli (V) (can be prepared VG, DF & GF)

Desserts

Traditional Christmas Pudding

Christmas Pudding served with a home-made brandy sauce (can be prepared VG)

Raspberry & Prosecco Panna Cotta

Panna cotta served with raspberry and prosecco jelly (can be prepared VG)

Baileys Cheesecake with Whipped Cream

A rich, velvety cheesecake infused with smooth Baileys Irish Cream, set on a buttery biscuit crust and finished with a generous swirl of fresh whipped cream (V)