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## STARTERS

Winter broth, herb dumplings, homemade bread & butter (V)

Home beetroot cured salmon, apple batons, organic beetroot, creme fraîche

Chicken liver parfait, spiced pear chutney, toasted brioche, sakura cress

## MAINS

Free-range roast turkey, chestnut stuffing, pigs in blankets, cranberry sauce (DF)

Pan fried bream, squash velouté, confit fennel, buttered kale, sweet potato (GF)

Blue cheese Wellington, redcurrant gravy, parmesan croquettes (V)

All festive mains served with seasonal vegetables & duck fat roast potatoes

## DESSERTS

Christmas pudding, brandy sauce, holly (V)

Baileys & chocolate bread & butter pudding, custard (V)

British cheese selection, crackers, apple chutney (£2 supplement)

Selection of ice cream & sorbets

2 courses  
£19.50 per person

3 courses  
£24.00 per person

