

# Christmas

## IS COMING

Wednesday 1<sup>st</sup>, 8<sup>th</sup>, 15<sup>th</sup> & 22<sup>nd</sup> December 2021 – 6pm

**BOOKING ESSENTIAL** - pre-orders required

Glass of Prosecco

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### Starter

#### **Carrot, Chilli & Coconut Soup (VE)**

served with sourdough bread

#### **Smoked Salmon & Crab Claw (GF & DF)**

served with lemon mayonnaise and pickled fennel

#### **Honey Glazed Fig (GF & V)**

served with balsamic shallots, roquefort, candied walnuts and rocket

#### **Duck Liver Parfait**

served with spiced cranberry and orange compote and sourdough toasts

### Main

#### **Roast Turkey**

served with pig in blanket, lemon and thyme stuffing, yorkshire pudding, roast potatoes, honey roasted root vegetables, sprouts and turkey gravy

#### **Oven Baked Salmon Fillet (GF & DF)**

served with sautéed new potatoes, chorizo, sprouts and lemon and parsley vinaigrette

#### **Roasted Duck Breast (GF)**

served with duck and blackberry sauce, dauphinoise potato and wilted kale

#### **Winter Chickpea, Butter Bean & Vegetable Stew (VE)**

served with wilted kale and sourdough bread

### Dessert

#### **Christmas Pudding**

served with brandy cream

#### **Warm Spiced Chocolate Brownie (GF)**

served with cinnamon ice cream and mulled wine syrup

#### **Lemon Meringue Pie**

served with chantilly cream

#### **Raspberry Cheesecake**

served with white chocolate and raspberry ice cream

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**Mini Mince Pie & Mulled Wine**

**£35 per person - £5 deposit required when booking**



**V** Vegetarian **VE** Vegan **GF** Gluten Free **DF** Dairy Free

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