

CHRISTMAS MENU 2024

A DELICIOUS SELECTION OF SEASONAL DISHES CREATED BY HEAD CHEF, ROBBIE SHRESTHA

STARTERS

Creamy Wild Mushroom Soup (v, *ve*) - Stone baked sourdough, herb oil

Classic Prawn Cocktail (*gf*) - Cherry tomato, shredded iceberg, brown bread

Sweet & Sour Sticky Pork Belly - Bao bun, Asian slaw, toasted sesame seeds

MAINS

Hertfordshire Roast Turkey (*gf*)

Slow Roast Lamb Shank (*gf*)

Both served with fluffy rosemary & garlic roast potatoes, sage & onion stuffing, pig in blanket, roasted root vegetables, red wine gravy

Pan-roasted Catch of the Day (gf) - Crushed baby potatoes, buttered fine beans, Chantenay carrot, saffron sauce

Thyme & Garlic Roasted Celeriac Fondant (ve, gf) - Roasted beef tomato, wilted baby spinach, asparagus spears, red wine gravy

DESSERTS

White Chocolate & Raspberry Cheesecake - Raspberry popcorn

Traditional Christmas pudding (*gf*) - Brandy sauce, fresh berries

Mulled Wine Poached Pear (gf, ve) - Vegan ice cream, pistachio praline

Freshly brewed coffee & mini mince pies

(v) vegetarian (ve) vegan (gf) gluten free (*gf*) gluten free upon request (*ve*) vegan upon request

Please notify us of any dietary requirements in advance. Whilst some dishes on our menu do not contain nuts, traces of nuts may be present.