



Festive Parties Menu

Starters

Ham hock terrine with winter piccalilli

Applewood smoked chicken and chestnut tart with winter cress

Gin cured salmon with juniper and dill, burned lemon gel and winter radish

Crispy cauliflower florets with rich chili sauce and Christmas gremolata (vegan and GF)

Jerusalem artichoke choux with walnut and cranberry gremolata (vegetarian)

Wild mushroom arancini with aged parmesan cream and sage (vegetarian)

Main Courses

Roast Breast and Leg of local Turkey with Sage Butter

Served with sage, cranberry and chestnut stuffing, roast Maris Piper potatoes, chipolata, honey roast carrots and parsnips, Brussels sprouts and gravy

Baked Field Mushroom

served with squash, quinoa, chestnut, celeriac puree, roast Maris Piper potatoes, maple roast carrots and parsnips, Brussels sprouts and Porcini jus

Seared Stone Bass

served with crushed purple potato, heritage kale, sage, roast garlic and chestnut pesto and caper lemon butter

Desserts

Choux buns with ginger croquant

Christmas pudding and brandy crème with redcurrants

Dark chocolate and clementine truffle with burned orange and candied citrus zest

Warm toffee apple and cinnamon crumble tarts with clotted cream

Tea, coffee, mince pies and stollen after dinner

