



# FESTIVE DINING MENU

## STARTER

**Peppered smoked Mackerel** with Beetroot and horseradish puree, pickled fennel, and cucumber herbed ciabatta croutons

**Ham hock, Parsley and gherkin terrine** with piccalilli puree, charred ciabatta, and lamb lettuce

**Leek and potato soup** with crispy leeks (V)

**Beetroot, gorgonzola and walnut tart** with balsamic glaze and pea shoots (V GF)

**\*all served with bread rolls\***

## MAIN COURSE

**Roast turkey crown** with herb roasted potatoes, seasonal vegetables, pigs in blankets, pancetta brussels sprouts, stuffing, and gravy

**Pan fried sea bream**, fenugreek potatoes, goan curry sauce

**Red wine braised feather blade steak** with dauphinoise potatoes, sauteed shallots, green beans and honey glazed carrots

**Sweet potato and cumin wellington** with herb roasted potatoes, carrots, sauteed shallots, green beans, and vegan jus (VG)

## DESSERT

**Christmas pudding** with brandy sauce

**Chocolate layered opera cake** with fruits of the forest coulis

**Blackcurrant mousse cake** with vegan vanilla ice cream (VG)

**\*Add a mince pie for £2.00\***

Please be aware that all food prepared in our kitchen may contain certain allergens. Please let us know if you suffer from specific allergies.  
v | vegetarians vg | suitable for vegans gf | gluten free

10% optional service charge will be added to your bill