

Christmas Day

4 Course £95

STARTERS

- Roasted Butternut Squash Soup,
Toasted Pumpkin Seed Croute (V/DF/GFA)
- Treadle Pickled Salmon, Wasabi Spiced Cucumber,
Dandelion Crab and Mango Salad (DF/GF)
- Duck Confit Scotch Egg, Whipped Dijon
Mustard Dressing, Pickled Pears
- Local Roasts Cheese 3 Ways, Beetroot Jam,
Caramelised Chestnuts (V/N)

MAINS

- Cider Glazed Local Turkey with Pigs in Blankets
and Chestnut Stuffing (DFA/GFA/N)
- Saddle of Local Venison, Potato Terrine,
Wild Mushrooms, Barbeque Glazed Cabbage (GFA)
- Pan Roasted Fillet of Seabass, Crab and Spinach
Risotto Cake, Mussel and Chive Velouté (DFA/GFA)
- Plant Based Wellington, Truffled Potatoes,
Roasted Tomato and Red Pepper Gravy (V)

All main courses served with roast potatoes, creamy mash,
cauliflower cheese, maple and star anise glazed carrots
and parsnips, spiced red cabbage, brussels sprouts

STARTERS

- Christmas Pudding, Granola Parfait,
Cranberry and Rum Sauce (GFA/N)
- Chocolate Orange Crème Brûlée
with Shortbread (GFA)
- Citrus Glazed Lemon Tart, Whipped
Crème, Mulled Wine Berry Compote
- Local Cheese Board with Homemade Apple and
Fig Chutney, Crackers and Crusty Bread (GFA)

Homemade Warm Mince Pies
with a Glass of Vintage Port or Baileys (GFA)

Allergens - (V) Vegetarian (GF) Gluten Free (GFA) Gluten Free Available (DF) Dairy Free (DFA) Dairy Free Available (N) Contains Nuts

If you are concerned about any food allergies, intolerances or dietary requirements, please ask a member of the team, who will be delighted to assist.