FESTIVE EVENTS MENU

£45pp

STARTERS

ROAST IRONBARK PUMPKIN SOUP (GF)(V) wild mushrooms

BEETROOT CURED CHALK STREAM TROUT (GF)

mustard, cucumber & rye

GAME TERRINE

spiced date, sourdough

MAINS

ROAST BRONZE TURKEY

pigs in blankets, beef fat stuffing, cranberry sauce

HERB CRUSTED COD LOIN (GF)

salt cod croquette, red wine

BEETROOT & GOATS CHEESE WELLINGTON (V)

mushroom & apple gravy

All served with roast potatoes, parsnips, carrot & swede, sprouts & chestnuts

DESSERTS

SPICED TREACLE TART

clotted cream ice cream

CHRISTMAS PUDDING

brandy custard

CROPWELL BISHOP STILTON

grapes, apple chutney, crackers

(v) vegetarian (vg) vegan (qf) gluten free The Alan