



Starters

- Butternut & Apple Cyder Soup with apple crisps & toasted sourdough (ve)
- Broccoli Croquettes with roasted red pepper tapenade (ve)
- Smoked Duck, pickled Asian vegetables, hoisin & mango dressing & micro coriander
- Smoked Mackerel Fritters, watercress chowder, sweetcorn salsa & crispy kale

Mains

Stuffed & Rolled Turkey Breast, pig in blanket & sage & onion jus
Baked Mahi Mahi Fillet served with a parsnip & vanilla velouté
Lentil, Chestnut & Cranberry Wellington with festive jus (ve)
Beef Feather Blade Bourguignon with pancetta & silver skin onions

All served family style with bowls of rosemary & garlic roast potatoes,
miso & maple glazed brussels sprouts, sesame roasted carrots
& sautéed garlic leeks with kale and savoy.

Desserts

Eggnog Panna Cotta with black cherry coulis, glacé popcorn & fresh figs
Traditional Christmas Pudding with spiced rum caramel sauce & a brandy snap (ve)
Apple & Apricot Crumble with apple cyder custard (ve)
Minced Pie Cheesecake with roasted & caramelised peaches & candied walnuts

To Finish

Freshly ground Illy coffee and mince pie

4 Courses 42.00

