



Orange square

Christmas Menu

Melon with burrata, prosciutto, white balsamic pearls
and rocket (gf)

Beetroot cured gravadlax, crispy capers, cucumber
jelly, lemon oil, and melba toast

Pork belly, charred leeks, crispy onions, and chestnuts,
with a mustard crème fraiche (gf)

Celeriac, chestnut, and white truffle soup with cranberry
& rosemary focaccia (vg)

Turkey ballotine with prune, apple & sausage stuffing, roast
potatoes, and seasonal vegetables

Braised beef cheeks with Parma ham, in a red wine and port glaze,
roast potatoes, and seasonal vegetables (gf)

Roasted salmon fillet with potato & leek rosti, buttered greens
and a champagne & caper cream (gf)

Individual nut roast with roast potatoes
and seasonal vegetables (gf/vg)

Black cherry Eton mess, ginger sponge, and cinnamon syrup

Chocolate & orange terrine with a
Grand Marnier & rosemary coulis (gf)

Christmas pudding with brandy
butter and mince pie ice cream

Blood orange sorbet with
amaretti biscuits (vg)

£35 for 2 courses / £40 for 3 courses

