

# Christmas Party

## MENU

### Starters

**Roasted Cauliflower & celeriac soup**

herb oil, roasted shallot butter & mini tin loaf (gfo) (vgn)

**Chicken, ham hock & pistachio Terrine**

Red onion chutney, cornichon & hazelnut salad, toasted Focaccia (gfo)

**Roasted beetroot & goats cheese with a chunky tomato & basil sauce in a Kale pastry tart**

With mixed leaves, balsamic glaze, lemon & tarragon dressing (v)(gf)

**Porcini mushroom arancini**

Parsnip puree, parmesan cheese, topped with crispy onions (Vgn)

### Mains

**Roulade of Turkey**

wrapped in bacon, stuffed with a cranberry and sausage meat farce with pigs in blankets, seasonal vegetable medley, Goose fat roast potatoes and rich gravy (gf)

**Herb crusted Salmon**

Mussel, Borlotti bean & leek chowder, thyme crushed potato and topped with crispy greens (gf)

**Slow roasted Pork Belly**

Chive & shallot potato cake, cavolo nero, roasted beetroot & carrot, black pudding bon bon & port gravy (gf)

**Butternut squash, almond & lentil Wellington**

with seasonal vegetable medley, roast potatoes, and a vegetable gravy (vgn)

### Desserts

**Gingerbread roulade**

Spiced Gingerbread sponge layered with crème chiboust mousse, served with Gingerbread ice cream & apple compote

**Classic Christmas pudding**

Pouring Brandy Cream

**Chocolate, truffle brownie Torte**

Chocolate biscuit base topped with Belgian chocolate truffle mousse, finished with cubes of chocolate brownie and chocolate crumb, black cherry compote & clotted cream (gf) (vgn)

**Raspberry Layered mousse**

A vibrant raspberry mousse layered with soft sponge soaked in berry syrup, topped with a glossy red glaze and a sprinkle of white chocolate flakes. Biscuit crumb, hedgerow jell, double cream,

**2 Courses £29.50 - 3 Courses £36.50**

Please note that some of our products may contain Allergens or may have come into contact with.

. For any allergy advice, please ask your waiting staff