



## Christmas Day Menu

### Something for the Table

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**Selection of Homemade Artisan Breads** with flavoured butter, olives and oils (v)

### To Begin

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**Roasted Red Pepper and Tomato Soup** with basil oil and crusty bread (v) (gf\*)

**Ham Hock Terrine** with fried quail's egg, piccalilli and homemade toasts (gf\*)

**Mornay of Smoked Haddock** with leaks, Cheddar and a parmesan crumb (gf)

**Blue Cheese Arancini** with wild mushrooms, spinach cream and truffle oil (v)

### The Main Event

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**Traditional Roast Turkey Crown** with butchers pigs in blankets and a rich gravy (gf)

**Roast Breast of Duck** with confit leg croquette, fondant potato and a cassis sauce

**Roasted Cod Loin** with a white bean and chorizo cassoulet (gf)

**Mediterranean Wellington** with glazed carrot and tender stem (v)

Our main event will be served with a selection of festive vegetables and roast potatoes for the table.

### Indulgence

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**Traditional Christmas Pudding** with brandy sauce (v) (gf\*)

**Selection of Local Cheeses** with biscuits and chutney (v)

**Date and Walnut Chocolate Brownie** with caramel sauce and rum and raisin ice cream (v) (gf)

**Winter Berry Eton Mess** (v) (gf)

(v) vegetarian (gf) gluten free (gf\*) gluten free substitute available

We take additional measures when told about allergens but as all of our food is freshly prepared in a kitchen where nuts, gluten and other allergens are present we cannot guarantee all traces of allergens are removed. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available on request. All items are subject to availability.