

# CHRISTMAS MENU

PARSNIP and APPLE SOUP with GRANARY BREAD (NV)

LENTIL, SAGE and ONION SCOTCH EGG with APPLE SAUCE and CANDIED WALNUTS (NV)

DUCK LIVER PARFAIT with CRANBERRY JAM and TOASTED SOUR DOUGH

HONEY and MUSTARD CURED SALMON with CUCUMBER and DILL PICKLE



ROAST TURKEY with 'PIG in BLANKET', SAGE and ONION STUFFING and CRANBERRY SAUCE

CHESTNUT, FIG and CRANBERRY LOAF with BUTTERNUT SQUASH PUREE (NV)

PANCETTA WRAPPED HAKE FILLET with BRAISED PUY LENTILS and RED WINE REDUCTION

BRAISED BEEF FEATHER BLADE with HORSERADISH MASH and BRAISING JUICES

ALL SERVED with CRISPY ROAST POTATOES, BRUSSEL SPROUTS and  
HONEY ROAST ROOTS



CHRISTMAS PUDDING with BRANDY CUSTARD

CHOCOLATE BROWNIE with SALTED CARAMEL ICE CREAM (N)

POTTED STILTON with ECCLES CAKE

CANDIED WALNUT and CRANBERRY MESS (N)



TEA or COFFEE and MINCE PIE

*£ 28.00 for 3 COURSES or £ 22.50 for 2 COURSES*