

# FESTIVE SEASON

## Menu

### STARTERS

Spiced Parsnip Soup (GF, V)  
Apple Crisps, Homemade Ciabatta

Confit Duck Terrine  
Orange & Onion Chutney, Toasted Fruit Loaf, Brandysnap Crumb

Lemon Sole Paupiette (GF)  
Smoked Salmon & Spring Onion Croquette, Lemon Beurre Blanc

### MAINS

Roast Turkey (GF)  
Pigs In Blankets, Apricot Stuffing, Gravy & Cranberry Sauce

Beef Striploin (GF)  
Truffled Mushroom Bon Bon, Celeriac Puree & Madeira Jus

Mushroom & Butternut Wellington (GF, V)  
Crushed Walnuts & Dressed

*All Mains Served With Thyme Roasted Potatoes, Root Vegetables, Chestnuts & Sprouts, Braised Red Cabbage Yorkshire Puddings & Mixed Greens*

### DESSERTS

Christmas Pudding (GF)  
Brandy Sauce & Cornish Clotted Cream

Christmas Spiced Deep Fried Milk Tart  
Poached Blackberries, Mulled Wine Syrup, Anzac Crumb & Vanilla Ice Cream

Triple Chocolate Torte  
Crushed Honeycomb, Mascarpone & Bailey's  
(Gluten free option available)

2-COURSE £29 | 3-COURSE £38

