

Festive Menu

Starter

Roasted garlic and parsnip velouté with a parmesan crisp *(V, can be Ve)*

Ham hock terrine, rosemary jelly and toasted sourdough *(DF)*

Butternut squash, feta, sage, and chicory *(V)*

Main

Pan fried turkey breast, panko leg, stuffing, creamed brussels sprouts, kilted chipolatas, Hasselback potatoes with a turkey jus *(NGCI)*

Red wine braised feather blade of beef, celeriac fondant, mushroom, and bacon *(NGCI, DF)*

Herb crusted coley fillet, sage, and lemon pomme anna with sauce Veronique *(NGCI)*

Squash and chestnut croustillant, squash puree, toasted pumpkin seeds, frisse with pomegranate *(Ve)*

Caramelised celeriac risotto with crispy shallots and toasted hazelnuts *(NGCI, Ve)*

Dessert

Coconut spiced rice pudding with poached pear *(NGCI, Ve)*

Christmas bread and butter pudding with crème Chantilly

Bailey's cheesecake, coffee and chocolate cremeux with hazelnut praline

NGCI – Non-Gluten containing ingredients

Ve – Vegan

V – Vegetarian

DF – Dairy free