





TWO COURSES: £34.95PP or THREE COURSES: £39.95PP

Available 24th November - 24th December

# **STARTERS**

### CREAMY CAULIFLOWER & BRIE SOUP

finished with thyme breadcrumbs, roasted garlic oil, served with bread & butter (V)(VG\*)(NGCI\*)

#### CHICKEN LIVER PÂTÉ

with toasted sourdough bread, our in-house pickled carrot ribbons & caramelised red onion chutney (NGCI\*)

#### SMOKED SALMON CARPACCIO & CRAYFISH TAILS

roasted and candied beetroot, orange segments, Marie Rose sauce, watercress and lemon & herb dressing (NGCI)

# **MAINS**

### **ROASTTURKEY**

succulent roast turkey breast and leg served with our special herb oil blend roasted potatoes, seasonal vegetables, homemade pork and apricot stuffing wrapped in prosciutto ham, pigs in blankets & gravy (NGCI\*)

# PAN SEARED SEATROUT

with crispy pressed potato terrine, tenderstem broccoli, roasted cherry tomato, trout roe cavier, chive white wine sauce & dill infused oil (NGCI)

### 8 HOUR SLOW COOKED BEEF CHEEK

with root vegetable in a rich red wine sauce served with creamy chive mashed potato & curly kale (NGCI)

# BEETROOT & FETA RISOTTO

beetroot infused risotto with crumbled feta, roasted baby leeks, crisp sage, grated parmesan, rocket with lemon & herb dressing (V)(VG\*)(NGCI)

# **DESSERTS**

#### HOMEMADE CROISSANT BREAD & BUTTER PUDDING

layered with white chocolate and cranberries, soaked in vanilla crème Anglaise & served with hot custard (v)

### CLASSIC CHRISTMAS PUDDING

steamed pudding with red currants & brandy sauce (V)(VG\*)(NGCI)

#### LEMON CURD TART

with crispy sugar glazed top, winter berrry compote & Rodda's brandy clotted cream (VG\*)(NGCI)

