-CHRISTMAS MENU 2019-

LUNCH: 2-COURSE: £19PP 3-COURSE: £23PP
DINNER: 2-COURSE: £22PP 3-COURSE: £25PP

STARTERS

CURRIED PARSNIP SOUP (GF)
with parsnip nest

CHICKEN LIVER PARFAIT (GF*)
with real ale chutney, garlic & thyme croutes

RIBBONS OF MELON (Ve) (V) (GF)
with lemon sorbet & basil oil

ROULADE OF SMOKED SALMON
with capers, pickled shallots & dill dressing

MAINS

ROAST TURKEY CROWN (GF*)
with roast potatoes, braised red cabbage, brussel sprouts, pig in blankets & apricot sage stuffing

SLOW COOKED BLADE OF BEEF
with roast potatoes, roast parsnips, glazed carrots & Yorkshire pudding

WILD MUSHROOM ARANCINI
with parsnip puree on a bed of roasted courgette ribbons & red peppers

NUT ROAST, ROAST POTATOES
with braised red cabbage & Brussel sprouts (Ve)

DESSERTS

CHRISTMAS PUDDING
served with brandy sauce

CARAMEL APPLE TART
served with custard

BRANDY ALEXANDER MOUSSE
served with shortbread

CHOCOLATE BROWNIE
served with vanilla ice cream

(V): Vegetarian **(Ve)**: Vegan **(GF)**: Gluten Free **(GF*)**: Can be made Gluten Free
Please advise your server of any dietary or allergy requirements at the time of ordering.