

## Starters

Honey roasted parsnip soup with parsnip crisps and parsley oil

Wild boar, pancetta and apple terrine with pickled mushrooms and olive ciabatta

Home cured salmon with beetroot relish, olive tapenade and lemon yoghurt

Blue cheese, pear and walnut winter salad with chicory

## Mains

Sage and onion and chestnut stuffed rolled turkey breast with house jus, roasted potatoes, braised red cabbage and fresh market vegetables

Roast lamb with roasted potatoes, braised red cabbage, fresh market vegetables, creamed leeks and house jus

Oven roasted pork belly with sage mash, roasted vegetables and apple sauce

Oven roasted cod fillet with a wild dill potato cake, roasted vegetables and a creamy saffron and clam sauce

Courgette, aubergine and wild mushroom encased in shortcrust pastry with roasted potatoes, braised red cabbage and jus

## Desserts

Christmas pudding served with warm brandy sauce

Rich chocolate mousse served with walnut meringues

Cheese board served with quince jelly, winter chutney and crackers

Selection of ice creams and sorbets with strawberry coulis

**£21.95 for 2 courses**

**£24.95 for 3 courses**

Filter coffee, tea and mince pies included in price

A discretionary 12.5% service charge will be added for your convenience

## Starters

Honey roasted parsnip soup, fresh bread

Breaded mozzarella sticks with creme fraiche

Mini Cumberland sausages with tomato dip

## Mains

Sage and onion and chestnut stuffed rolled turkey breast with house jus, roasted potatoes, braised red cabbage and fresh market vegetables

Popcorn chicken served with chips and beans

Breaded plaice goujons with crushed peas and chips

Macaroni pasta bake with a double cheese sauce

## Desserts

Christmas pudding served with warm custard

Rich chocolate mousse served with walnut meringues

Selection of ice creams and sorbets with strawberry coulis

**£12.50 for 2 courses**

**£15.50 for 3 courses**

