

# CHRISTMAS DINNER MENU

## STARTERS

Plum Tomato Soup & Mascarpone,  
*Toasted Pumpkin Seeds, Crusty Bread (V)\**

Creamy Wild Mushrooms,  
*Toasted Parmesan Ciabatta, Rocket (V)\**

Parma Ham Wrapped Chicken & Leek Terrine,  
*Tarragon Mayo, Malt Loaf\**

Oak Smoked Salmon,  
*Beetroot & Avocado Tartar,  
Lemon Vinaigrette, Melba Toast \**

Bresaola,  
*Saffron Aioli, Caper Berries,  
Parmesan, Rocket, Ciabatta Crisps*

## MAINS

Butter Roast Breast & Leg of Turkey,  
Sage & Pork Stuffing,  
*Pigs in Blankets, Duck Fat Roast Potatoes\**

Pan Roasted Rump of Lamb,  
*Jerusalem Artichoke Puree,  
Potato Gnocchi & Rosemary Jus*

Slow Braised Feather Blade of British Beef,  
*Horseradish Puree & Bourguignon Sauce\**

Pan Fried Fillet of Salmon,  
*Violet Potato, Pea Velouté, Roasted Carrot Puree\**

Purple Red Cabbage Leaf  
Stuffed With Nut Roast Mix,  
*Roast Potato, Rich Red Wine Sauce (V)\**

Please Note: All main dishes are served with a  
selection of seasonal vegetables

## DESSERTS

Belgian Chocolate & Raspberry Torte,  
*Blackberry Splash*

Traditional Christmas Pudding,  
*Brandy Sauce, Redcurrants\**

Sticky Toffee Pudding,  
*Hot Fudge Sauce, Vanilla Ice Cream\**

Selection of Locally Made Ice Creams & Sorbets\*

Cheese Platter, Biscuits,  
*Celery, Grapes & Chutney\**

Monday & Tuesday £35.00 pp  
Wednesday Tribute Night £45.00 pp  
Thursday to Saturday £45.00 pp

\*Available Gluten Free • (V) denotes vegetarian dish  
A 10% service charge is added to the final  
bill for groups of 6 or more