

# FESTIVE MENU

Available from Friday 30<sup>th</sup> of November – Sunday 23<sup>rd</sup> of December

Monday – Saturday 12:00pm- 2:30pm 3 Courses £27.50

Sunday – Thursday 6:30pm- 9:30pm 3 Courses £27.50

Friday & Saturday 6:30pm- 9:30pm 3 Courses £35.00

## STARTERS

*Cream of celeriac soup, parsley pesto, blue cheese croutons*

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*Smoked salmon and spinach roulade, lobster oil, rocket leaves*

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*Sliced duck breast, Waldorf salad, parsnip crisps*

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*Twice baked cheddar soufflé, rocket leaves, white balsamic and parmesan*

## MAIN

*Pancetta rolled Turkey roulade, pork and cranberry stuffing,  
roast potatoes, roast root vegetables, turkey jus*

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*Baked fillet of bream, braised red cabbage, fondant potato, wilted baby spinach,  
champagne and caviar sauce*

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*Butternut squash, puy lentil and coconut dahl, cardamom rice, naan bread*

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*Slow cooked featherblade of beef, celeriac puree, wild mushrooms,  
port wine dressing*

## DESSERTS

*Christmas pudding, brandy sauce*

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*Chocolate orange torte, cherry tuile*

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*Iced lemon parfait with coconut meringue, raspberry coulis*

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*Selection of English cheeses served with chutney, biscuits*

