



## FESTIVE MENU 2024

Served Monday to Saturday 12:00-9:00

### STARTERS

*Beetroot & Gin cured Salmon (gf)*

Sweet Pickled Beets, Celeriac Remoulade, Lemon Dressing

*Chestnut Mushroom & Truffle Cream Soup (v/gf)*

Homemade Bread, Salted Butter

*Ham Hock & Pea Terrine (gf)*

Pea Purée, Pea & Shallot Salsa, Peashoots

### MAIN COURSES

*Roast Turkey Dinner (gfo)*

Cowman's Chipolata Sausage, and all the trimmings

*Shoulder of Lamb (gf)*

Celeriac Purée, Thyme Roasted Roots, Mashed Potato, Minted Sauce

*Pan Fried Seabass Fillet (gf)*

Champ Mash, Lemon Caper and Prawn Butter Sauce

*Beetroot Risotto (v/veo/gf)*

Golden Beetroot, finished with Parmesan

### DESSERTS

*Dark Chocolate & Cointreau Delice (v/gf)*

Blood Orange Gel, Clotted Cream Ice Cream, Orange Crisp

*Christmas Sticky Toffee Pudding (v/veo/gfo)*

Brandied Butterscotch, Vanilla Bean Ice Cream

*Selection of British Cheeses (v/gfo)*

Biscuits, Grapes, Celery and Chutney

**Two courses £26.50, Three courses £32.50**

*(v) Vegetarian, (ve) Vegan, (veo) Vegan Option, (gf) Gluten free, (gfo) Gluten Free Option*

