

Christmas Day Menu

Available on 25th December 2020

STARTERS

Smoked Salmon & Avocado Mousse **Gf**

Terrine

Avocado mousse encased in smoked salmon slices, served with a balsamic dressed salad and rosemary & sea salt flatbread.

Allergens 4-5-7-9

Lambs Liver & Rosemary Parfait

Smooth lambs liver & fresh rosemary pâté, served with toasted rye bread* & chilli jam.

Allergens 2*-4-7-14

Roasted Butternut & Garlic Soup **Gf V**

A blend of roasted butternut squash, carrots, onion & garlic topped with spiced roasted chick peas.

Allergens 7

Pomegranate, Cranberry & Brie **V**

Bruschetta

Toasted baguette slices topped with creamy melted Brie and finished with a pomegranate & cranberry mix.

Allergens 2 & 7

PALATE CLEANSER

Elderflower Sorbet

Allergens N/A

MAIN COURSE

Traditional Roast Turkey

Served with roast potatoes, seasonal vegetables, pigs in blankets, Yorkshire pudding, turkey stock gravy and sage & onion stuffing. Gluten free option available.

Allergens: 2-4-7

Lemon Sole Ballotine **Gf**

Lemon Sole fillet rolled with a lemon & herb mousse, served with garlic roasted new potatoes & festive vegetables.

Allergens 5 & 7

Vegetable Wellington **V**

A medley of roasted vegetables in a puff pastry parcel, served with garlic cream sauce.

Allergens 2-4-7

Featherblade of Beef

Seasoned shoulder of beef, slow cooked and served with Dijon mustard mashed potato, festive vegetables, Yorkshire pudding* & beef stock gravy. Gluten free option available.

Allergens 2*-7-9-14

Lamb Shank in Red Wine **Gf**

Lamb shank, slow roasted with root vegetables & garlic and served with a red wine sauce.

Allergens 14

Unless stated otherwise, main courses are served with honey roasted parsnips & chantany carrots, buttered* cabbage, brussel sprouts with chestnuts and seasoned roast potatoes.

Allergens 4*

DESSERTS

Christmas Pudding with Bailey's Custard

Finish off your festive feast with this favourite steamed pudding, served with creamy Bailey's custard. Gluten free option available.

Allergens: 2-7-13-14

Cheeseboard **V**

Stilton, Brie & Cheddar with cheese crackers, grapes & red onion chutney.

Allergens 2-7-12

Yule Log & Boozy Cherries

Chocolate fudge yule log, served warm with black cherries in Kirsch & clotted cream ice cream.

Allergens 2-4-7-14

Warm Pineapple & Cinamon Sundae **Gf V**

Fresh pineapple marinated in cinamon syrup, griddled & topped with vanilla ice cream, chocolate sauce & toasted coconut.

Allergens 7

Coffee & Mince Pie

Finish your meal with a cup of our freshly ground coffee & a warm mince pie.

Allergens 2-7-13-14

Allergens: We use the FSA guidance for numbering our allergens; 1 Celery - 2 Cereals/Gluten - 3 Crustaceans - 4 Eggs - 5 Fish - 6 Lupin - 7 Milk - 8 Molluscs - 9 Mustard - 10 Nuts - 11 Peanuts - 12 Sesame Seeds - 13 Soya - 14 Sulphur Dioxide (Sulphites)

Some of our ingredients may contain traces of nut, gluten or other allergens. Please ask for details & make any food allergens known to our staff. *Fish dishes may contain bones. Gluten free options available - please ask.