

Christmas Menu

Starters

Spiced butternut squash soup with chestnut and herb croutons **(v & vg)**

Smoked salmon and prawn roulade with granny smith apple, roasted lemon dressing, pumpernickel toast

Chicken terrine, spiced date and apple chutney, smoked cherry tomatoes

Salt baked heritage beetroot with whipped goats cheese and watercress **(v)**

Mains

Ballantine of turkey breast stuffed with cranberry and chestnut stuffing, pigs in blankets, roasted chateau potatoes, seasonal vegetables

Slow cooked tender blade of beef with smoked garlic, dauphinoise potatoes, caramelized shallots, red wine jus

Hake fillet cassoulet of haricot beans, chorizo, crispy sea herbs

Wild mushrooms and spinach ravioli with Jerusalem artichoke puree
(v) Vegan options available on request

Desserts

Christmas pudding with hot brandy sauce and vanilla ice cream **(v)**

White and dark chocolate mousse with hazelnut brittle, caramelized orange segments **(v)**

Lime and coconut cheesecake, candid lime zests, raspberry sorbet **(v)**

Cheese board selection, grapes, celery, crackers **(v)**

10% discretionary service charge will be added to your bill with thanks

(v) Vegetarian | (ve) Vegan | (gf) Gluten Free