

# CHRISTMAS MENU

## STARTERS

Wild mushroom soup, mascarpone cream, sourdough toast v.

Spiced salmon fish cake, crab mayonnaise, mustard

Ham & parsley terrine, quince, chorizo salsa

Red onion, Jerusalem artichoke, Stilton & walnut tart v. n.

## MAINS

*All mains are served with seasonal vegetables and potatoes*

Plaice saltimbocca, grilled polenta, sage & caper butter

Grilled sirloin steak, bone marrow gravy, hand cut chips

Roast free-range turkey, sage & apricot pigs in blanket, duck fat roast potatoes

Artichoke, sweet potato hash browns, chanterelles, burnt onions ve.

## DESSERTS

Clementine and gingerbread trifle v.

Christmas pudding, almond brandy & orange butter, mulled cranberries v. n.

Dark chocolate and hazelnut truffle v. n.

British artisan cheese n.

Hafod organic Cheddar, Cropwell Bishop Stilton, quince cheese, roasted grapes

**TWO COURSES £30.00 | THREE COURSES £36.00**

**V. VEGETARIAN / N. CONTAINS NUTS / VE. VEGAN**

This menu must be pre-ordered. Additional vegan options available on request. Should you require any allergy information on any of our dishes please ask a member of the team. All prices include VAT at 20%.

A discretionary service charge of 10% will be added to your bill.