

CHRISTMAS MENU

Friday 28th November—Wednesday 24th December

A **£5.00 pp** Deposit and Preorder is required for parties of all sizes

£35.95—2 courses

£41.95—3 courses

Excluding Sundays

Both options include a Christmas Cracker on arrival and a Mince Pie to finish

Only Sunday Menu available Sundays throughout December

Starters

Honey Roast Parsnip and Apple Soup with Chilli Jam **V GFA** Sliced Baked Ciabatta & Herb Butter

Tomato, Basil and Mascarpone Risotto **V GFA DFA** Fresh Rocket and Roasted Pine Nuts

Pan Fried Chicken Breast Strips **GF** Baked Portobello Mushroom and Creamy Tarragon Cheddar Cheese Sauce

Smoked Salmon and Cod Fishcake **GFA** Soft Poached Egg and Lemon Cream Butter Sauce

Maple Glazed Goat Cheese **GFA** Caramelized Butternut Squash and Puff Pastry Disk

Chicken, Duck Liver and Brandy Pate **GFA** Sourdough, Blue Cheese & Toasted Almond Salad, Watercress & Spiced Plum Chutney

Braised Ham Hock & Chicken Terrine **GFA** Wholegrain Mustard, Piccalilli, Toasted Brioche & Dressed Mixed Leaves

Mains

Free Range Breast of "Hertfordshire" Turkey **GFA** With Pigs in Blankets, Brussel Sprouts, Honey Glazed Parsnips, Roast Potatoes, Sage Crushed Carrots, Steamed Market Vegetables, Onion and Sage Stuffing & Rich Turkey Gravy

Slow Cooked Lamb Shoulder **GFA** Herbed Creamy Mash Potatoes, Sauteed Green Beans, Redcurrant, Crispy Leeks & Rosemary Jus

Roasted "Bedfordshire" Pork Tenderloin **GF DFA** Champ Potatoes, Buttered Savoy Cabbage and Smoked Bacon, Crispy Crackling & Cider Jus

Pan Roasted Gressingham Duck Breast **GFA** Potato and Shallot Croquettes, Tenderstem Broccoli, Butternut Squash Puree, Wild Berry & Port Jus

Crispy Skinned Seabass Fillet **GF** Baby Prawn and Parsley Potato Cake, Buttered Market Greens, Cucumber, Jalapeno & Cilantro Salsa

Nut Roast **GFA** Roast Potatoes, Steamed Market Greens, Honey Glazed Parsnips, Crushed Sage Carrots & Vegetarian Gravy

Pan Fried Chicken Breast **GFA DFA** Sauteed Green Beans, New Potatoes & Chorizo, Madeira Jus

Ricotta, Baby Spinach and Sun Blushed Tomato Strudel **V** Steamed Kale & Red Pepper Coulis

Baked Cod Fillet and Pan Fried Tiger Prawns **GFA** Sauteed New Potatoes, Tenderstem Broccoli, Parma Ham & Lime Butter Sauce

22 Days Aged 8oz Grilled Rump of British Beef (£3.00 supplement) **GFA DFA** Grilled Tomato & Mushroom, French Fries, Dressed Salad Leaves & Green Peppercorn Sauce

Desserts

Traditional Christmas Pudding **V GFA** Brandy Crème Anglaise

Honey Roast Plum, Apple & Almond Crumble **V GFA** Custard or Vanilla Ice Cream

Belgian Dark Chocolate Brownie **V GFA** Chocolate Sauce & Caramel Ice Cream

Christmas Spiced Sticky Toffee Pudding **V** Chantilly Cream & Toffee Sauce

Lemon & Vanilla Cheesecake **V** Candied Pecan Nuts, Pistachio Crumbs and Strawberry Puree

Selection of 3 Cheese Platter **V GFA** Served with Celery, Apple Slices, Grapes, Chutney and Crackers

V - Vegetarian **GF** - Gluten Free **GFA** - Gluten Free Adaptable **VE** - Vegan **VA** - Vegan Adaptable **DFA** - Dairy Free Adaptable - Dishes can be adapted upon Request **V***

Please note that Gelatine may be used in some of our Desserts and Ice Creams, ask your server for suitable Vegetarian Options.

Our Chefs are happy to cater for additional vegetarian requests and individual dietary requirements. Before ordering, please notify any food or drink allergies/intolerances to your server.

For parties of 6 or more, a 10% gratuity will be added which will be distributed equally to all staff on duty.