

CHRISTMAS DINNER MENU

Starters

Winter Root Vegetables, Red Lentil & Pearl Barley Broth Chives & Chervil (Vegetarian & Gluten Free)

Salmon Caviar, Creme Fraiche & Dill Mousse wrapped in Smoked Salmon, with a Red Pepper & Lemon Dressing

Duck Liver & Orange Pate Rocket Leaves, Toasted Brioche & Winter Fruits Chutney

Mains

Roasted Turkey Paupiette Cranberry & Cumberland Sausage stuffing, wrapped in Smoked Bacon, Seasonal Vegetables & Duck Fat Roast Potatoes, Red Wine Jus.

Pan Fried Seared Sea Bass Butter, Lemon, Capers & Shellfish Dressing, Rocket Garnish

Gruyerre & Red Onion Tartlet Beetroot, Shallot & Fine Bean Salad, Walnuts & Balsamic Dressing

Desserts

Traditional Christmas Pudding served with a Brandy Sauce (Gluten Free Available)

Sherry Trifle topped with Toasted Almonds & Orange Zest

Cheese & Biscuits Stilton, Mature Cheddar, Brie, Grapes, Fruit Chutney & Celery

 \swarrow £26 for 2 Courses or £31 for 3 Courses