



## Christmas Menu

### Starters

Celeriac, Hazelnut & Truffle Soup  
freshly baked roll & butter (v) (can be vegan)

Prawn & Crayfish Cocktail  
with fresh wholemeal bread & butter

Chicken Liver & P.X Sherry Parfait  
homemade chutney & toast

Goats Cheese Bon Bons  
beetroot & orange salad, fig dressing (v)

### Mains

Roast Bronze Turkey from Smiths Farm, Bushton  
served with chipolata wrapped in bacon, honey roast parsnips, sage & sausage stuffing & homemade gravy

Slow Roast Belly of Pork  
black pudding & apple croquette, crackling, red wine gravy

Pan Roasted Scottish Salmon  
wilted spinach, dill Sauce

Braised Blade of Wiltshire Beef  
roasted cherry tomatoes, brandy & wild mushroom sauce

Mushroom, Leek & Chestnut Wellington  
maple glazed parsnips, sage stuffing & gravy (can be vegan)

\*\*\*All our dishes are accompanied with seasonal vegetables, roast potatoes\*\*\*

### Desserts

Luxury Christmas Pudding  
served with brandy sauce (can be vegan)

Raspberry & Basil Panna Cotta  
homemade shortbread biscuit

Banana Sticky Toffee Pudding  
served with butterscotch sauce & banana ice cream (v)

Rocky Road Cheesecake  
with birthday cake ice cream

2 Courses £29.95 Per Person

3 Courses £35.95 per person

Children's Menu also Available, Please Ask For Details

