

## *Festive Menu*

*2 Courses £24.00*

*3 Courses £28.00*

### ***Starters***

Roasted figs and blue cheese, with toasted walnuts and dressed rocket.

Roasted butternut and rosemary soup with a nutmeg crème fraiche.

Parma ham wrapped terrine of duck confit, roasted shallots, golden sultana and watercress salad.

Ham hock, pea, broad bean, gem, crisp quails egg, honey mustard dressing.

House cured gin salmon gravalax, herb crusted sourdough.

### ***Mains***

House marinated roasted turkey breast, chipolata, cranberry and sage pork stuffing, roasted potatoes, seasonal veg, turkey gravy, Yorkshire pudding.

Slow cooked blade of beef, dauphinoise potato, caramelised shallot, red wine jus, seasonal veg.

Salmon darne, chive spaetzle, tomato concasse, wild mushroom, white wine and lemon butter.

Pan seared Gressingham duck breast, chive mash, wilted spinach, port and blueberry sauce.

Butternut squash and root vegetable stew, sweet potato, parsnips, carrots and celery root, veg stock and rosemary dumplings.

### ***Desserts***

Chocolate brownie with salted caramel ice cream.

Sticky toffee pudding with vanilla ice cream.

Spiced plump crumble with custard.

Christmas pudding.

White chocolate and blueberry cheesecake.

Cheese board.