



## STARTER

### **Cream of parsnip soup**

Served with mini savory scones & parsnip crisps, finished with curry infused oil (v, ve, gf available)

### **Baked prawn & crab parcel**

Served with warm Asian salad and Goma dressing.

### **Chicken, bacon, cranberry & pistachio terrine**

Served with oven dried crostini, pickled watermelon, grapes & wild mushroom (gf available)

### **Slow roasted pulled lamb shoulder rilette**

Wrapped in Prosciutto ham, crostini & minted pea risotto.

### **Flame roasted sweet red pepper & vegan soft cheese**

Served with heritage sundried tomato tartare with basil pesto (gf, v, ve)

## MAINS

### **Traditional festive roast turkey**

Served with pigs in blankets, dried fruit stuffing, Yorkshire pudding, roast potatoes, honey glazed root vegetables, chestnut breadcrumb sprouts & gravy (gf, available)

### **Supreme of chicken**

Pan seared with chorizo oil, smoked ham & leek creamy sauce, mashed potato & seasonal honey glazed root vegetables.

### **Milk poached natural smoked haddock**

Served on sauteed green vegetables, mashed potatoes, poached egg & Welsh rarebit.

### **Chargrilled 8oz Sirloin steak**

Served with Chef's surprise festive potato wedge, roast cherry tomato on the vine, sauteed mushrooms & Za'atar compound butter.

### **Winter vegetable Wellington**

Served on a lentil cassoulet with seasonal roast winter vegetables.

## DESSERTS

Traditional Christmas pudding with brandy sauce.

Christmas Toblerone chocolate yule log - with Baileys whipped cream.

Poached pear in spiced mulled wine with chocolate brownie & vanilla icecream.

Cinnamon rice pudding with berry compote & frothed egg nogg.

Hot dipping Brie cheese with artisan crackers & cranberry sauce.