

## CHRISTMAS MENU

### *On Arrival...*

Enjoy a glass of Prosecco, paired with a delightful assortment of canapés (gfo)

### STARTERS

#### **Celeriac, Hazelnut & Truffle Soup (v, gf)**

*With salt crusted sourdough bread*

#### **Prosciutto, Fig & Mint Crostini (gf)**

*Drizzled with virgin olive oil & balsamic glaze*

#### **Seafood Platter (Serves 1 or 2, gf)**

*Mackerel pate, oysters, rich smoked salmon, king prawns, cockles, served with seafood sauce & rustic sourdough bread*

#### **Pan Roasted Duck Breast (gf)**

*With roasted walnuts, julienne vegetables & an orange glaze*

#### **Griddled Pears with Goats Cheese (v, gfo)**

*With a velvety hazelnut dressing & a crisp watercress garnish*

### MAINS

#### **Traditional Roast Turkey (gfo)**

*With cranberry & pancetta stuffing, crispy roast potatoes, pig in blanket, fluffy Yorkshire pudding, honey roasted vegetables, sprouts & our rich signature gravy*

#### **Roast Beef Sirloin (gfo)**

*With cranberry & pancetta stuffing, crispy roast potatoes, pig in blanket, fluffy Yorkshire pudding, honey roasted vegetables, sprouts & our rich signature gravy*

#### **Chestnut & Cranberry Roast (v, vgo, gf)**

*With crispy roast potatoes, fluffy Yorkshire pudding, honey roasted vegetables, sprouts & a rich vegetable gravy*

#### **Seared Venison (gf)**

*Fondant potato, silky parsnip puree, poached blackberries with a luxurious treacle & venison jus*

#### **Roasted Monkfish (gf)**

*Wrapped in smoked pancetta, served with roasted buttery new potatoes, root vegetables & an aromatic mulled wine dressing*

### DESSERT

#### **Christmas Pudding (vgo, gf)**

*Fragrant candied orange & velvety custard infused with cognac*

#### **Fig Pannacotta (gf)**

*Aromatic mulled wine berries & shortbread biscuit*

#### **Festive Cheese Selection (v, gf)**

*To include Cornish blue, Barron Bigod, Black Bomber & fresh fruit*

#### **Black Forest Roulade**

*With boozy berries & whipped cream*

#### **Homemade Ice Cream (3 scoop, vgo, gf)**

*Belgian chocolate, vanilla, honeycomb*

### TO FINISH

#### **Mince Pie Twists with Crème Fraiche & Tea or Coffee (gfo)**

**& A little something to take home...**

5 COURSES - £125 | CHILDREN UNDER 12 - £65