

**STARTERS** 

Roasted parsnip & celeriac soup (VE)

Pressed ham hock terrine, spiced pear chutney, toasted sourdough Caprese Salad - Mozzarella, plum tomatoes, basil & balsamic glaze (V) Prawn & crayfish cocktail, baby gem lettuce, Marie Rose sauce & toasted brioche

## MAIN DISHES

Roast turkey, sage & onion stuffing, roast potatoes, seasonal veg, pigs in blankets Slow roast pork belly, caramelized apple & cinnamon puree, mustard & sage jus Carrot, orange & ginger spiced wellington, vegan mushroom gravy (V) Fillet of Salmon, leek cream sauce, roast potatoes, carrots & spouts

## **DESSERTS**

Traditional Christmas pudding & brandy sauce (V) Eton mess, chantilly, winter berries & fruit coulis (V) Chocolate cheesecake with fruit compote Glazed Lemon tart, cherry chantilly cream & cherry coulis

Tea, coffee & mince pies will be served leisure

FOOD ALLERGIES & INTOLERANCES: BEFORE YOU ORDER YOUR FOOD AND DRINKS PLEASE SPEAK TO OUR STAFF, IF YOU WOULD in the bar area at LIKE TO KNOW ABOUT OUR INGREDIENTS; WE CANNOT GUARANTEE THAT ANY FOOD OR BEVERAGE ITEM SOLD IS FREE FROM TRACES OF ALLERGENS. MENU DESCRIPTIONS MAY NOT INCLUDE ALL INGREDIENTS AND ALCOHOL MAY BE PRESENT IN SOME DISHES.

