

# CHRISTMAS DAY MENU

# **Starters**

#### Barley broth ham

Hock bonbons c/g/E/M

## Goose terrine

Prune chutney, elderflower gel so

## King prawn

Romesco sauce. Italian flat bread cr/g/N

## Mediterranean vegetable terrine

Parmesan crouton, burnt onion petals, chicory salad G/M

# Sorbet course

## **Mains**

## **Turkey Roulade**

Chestnut stuffing, pigs in blankets, traditional vegetables and roast potatoes c/G/M

## Lamb rump

Fondant potatoes, honey and mustard roasted salsify, fine beans and lamb jus c/m/mu

#### Pan fried Hake

Rosti, bacon and brussel sprouts with cider and mussel sauce

#### Winter vegetable risotto

Jerusalem artichoke, kale, leeks and parsnips c/M

## **Desserts**

## Christmas pudding

Spiced satsuma and brandy cream **G/M** 

#### Chocolate and coffee tart

Cinder toffee, coffee gel and vanilla ice cream G/E/M

#### Tropical fruit salad

With coconut bayarois M

#### Selection of cheese

Celery, grapes, house chutney, biscuits c/g/m/so

#### Tea, coffee and mince pies

C celery G gluten MO molluscs SO sulphur dioxide CR crustaceans F fish E eg. M milk N nut SE sesame seeds P peanut MU mustard L lupin S so

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free. Please speak with your server if you require any changes.