

# CHRISTMAS DAY MENU

3-Courses only £79.95 per person

#### Starters

# Roasted butternut and ginger soup

crispy herb pancake, sour cream G.E.

## Beetroot cured salmon

spiced white crab meat, celeriac remoulade, citrus dressing Mu.F.SO.E

#### Confit and smoked duck terrine

apple and sultana piccalilli, crostini so, mu, g

#### Mains

## Roast turkey breast

pigs in blankets, duck fat roast potatoes, cranberry and chestnut stuffing, braised red cabbage, roasted carrots and parsnips g.c.mu.so

#### Roast sirloin of beef

pigs in blankets, duck fat roast potatoes, cranberry and chestnut stuffing, braised red cabbage, roasted carrots and parsnips, yorkshire pudding c, mu, so, E, M

#### Pan fried halibut

saffron fondant potatoes, samphire, crispy capers. shellfish bisaue c.F.CR.SO.M

#### Roasted vegetable wellington

roast potatoes, cranberry and chestnut stuffing, braised red cabbage, roasted carrots and parsnips **c.c** 

### Dessert

## Christmas pudding

spiced oat crumb and brandy sauce G,M,SO,G

# Chocolate and orange tart

clotted cream M, G

# Mulled wine poached pear

vegan chantilly, shortbread so, g

C celery

G gluten

SO sulphur dioxide

E eggs

MO molluscs SE sesame seeds

CR crustaceans MU mustard