

Festive LUNCH/DINNER MENU



STARTERS

Winter Leek & Potato Soup *Rustic roll, crispy leek (VG) (GL,M,CE)*

Duck & Orange Pâté *Onion chutney, crostini bread (GL,EG,M)*

Dill Cured Salmon Gravlax *Beetroot & gin purée, avocado emulsion, fresh horseradish (F, EG)*

Beetroot & Apple Carpaccio *Goat's cheese, balsamic vinegar, toasted walnut (VG available) (M,SD,NU)*



MAIN DISHES

Festive Turkey

Garlic thyme roast potatoes, cranberry stuffing, pigs in blankets, roast root vegetables, pancetta brussel sprouts, creamy tarragon jus (GL,M,SD,CE)

Roasted Salmon Fillet

Baby new potatoes, sampire, cream & capers (F,SD,M)

Wild Mushroom Gnocchi

Garlic, spinach & truffle cream sauce (V) (M,EG,GL)

Slow Cooked Pork Belly

Braised red cabbage, mashed potato, cider jus (M,CE)

Filo Pastry Beetroot & Portabello Mushroom

Rocket salad, vinaigrette dressing (VG) (GL,SD,MU)



DESSERTS

Traditional Christmas Pudding *Brandy sauce (GL,M,EG,SD)*

Chocolate Orange Brownie *Vanilla ice cream (GL,EG,M,SD,SO)*

Vanilla Panna Cotta *Berry compote (V, VE) (M)*

Cheese Selection *Crackers, winter chutney, grapes (GL,M,NU,SD)*

All butter mince pies & coffee