



# GRANARY CHRISTMAS

2 COURSES 30 | 3 COURSES 37

## STARTER

### WILD MUSHROOM SOUP

Black truffle oil, crème fraîche, tarragon, sourdough (VGO) (V)

### APPLEWOOD SMOKED CHICKEN & CHESTNUT TART

Truffle Jerusalem artichoke purée, winter cress

### HENRICKS GIN CURED SALMON

Hot smoked salmon & wasabi crumpet, winter radish, juniper, dill

### ROASTED FARM BEETROOT & SQUASH SALAD

Hazelnut quinoa, endive, pear (VG)

## MAINS

### ROASTED BREAST OF LOCAL TURKEY

Sage butter, chestnut & farm pork stuffing, Cowshed pigs in blankets, Koofmann roasted potatoes, honey roasted carrots & parsnips, brussels, gravy, cranberry

### SLOW COOKED BEEF BLADE IN BAROLO

Mousseline potato, pickled red cabbage, honey & caraway glazed carrots

### ROASTED PORTOBELLO MUSHROOM

Delicata squash, chestnut, quinoa & celeriac, roasted Maris piper, caraway roasted carrots, brussels, porini jus (VG)

### SEARED SALMON FILLET

Crushed purple potato, sage, confit garlic & chestnut pesto, caper lemon butter

## DESSERTS

### CHRISTMAS PUDDING

Vanilla & brandy sauce, fresh redcurrants

### DARK CHOCOLATE & CLEMENTINE TRUFFLE

Burnt orange & candied citrus zest (VG)

### CHOUX BUNS

Pistachio chantilly, medjool date, clementine confit

### SELECTION OF CHEESE

3 artisan cheese, farm chutney, oat biscuits, fig & almond panforte

Should you have any allergens, food intolerances or dietary requirements, please inform your server.  
(V) Vegetarian (VGO) Vegan option available.