

# Christmas Menu

2 Courses £17.95

3 course £21.95

## Starters

- Smoked Cheddar Dumplings with broad beans, shallots and a mushroom and chestnut broth finished with truffle oil
  - Pheasant Terrine with celeriac and apple with wholegrain mustard emulsion
    - Goats Cheese, Beetroot and Horseradish textures
  - Rhubarb Cured Mackerel with cucumber, mint & smoked saffron potatoes

## Mains

All Tables are served with a panache of vegetables and new potatoes

- Turkey Dinner – served with goose fat roast potatoes, honey parsnips, sausage meat stuffing & black pepper kale
- Fish Pie-Cod fillet with a creamed fricassee of cod, smoked salmon, crab potato, capers & parsley topped with a parsley and lovage pomme puree
  - Venison Daube topped with sweet potato and served with creamed greens
  - Sticky Onion and Honey glazed ham with charred leek, fried duck egg & triple cooked chips,
    - Wild Mushroom Gnocchi finished with toasted pecans, sage and parmesan

## Desserts

- Christmas Pudding Artichoke Roll with a millionaire sauce and dark chocolate and almond granola
  - Doughnuts with a damson jam and hazelnut custard
  - Poached pear with honeycomb & pecans and black pepper shortbread
    - Poached Rhubarb rice pudding crumble

## Sides

Extra goose fat Roasters	£2.00	Pigs In Blankets	£2.50
Cauliflower Cheese	£2.50	Creamed Greens	£2.25
Sweet Potato Mash	£2.00	Honey Roasted Parsnips	£2.25

