

# Christmas Celebration Menu

Available 30<sup>th</sup> November to 23<sup>rd</sup> December

## Starters

Spiced Parsnip Soup

*toasted chestnuts & crispy kale*

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Treacle-Cured Salmon

*beetroot, pickled fennel, apple & walnut*

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Roasted Jerusalem Artichoke

*brie croquette, watercress, sweet chilli & onion jam*

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Chicken Liver Parfait

*truffle butter, fig & onion chutney, brioche (gf opt)*



## Mains

Roasted Free-Range Turkey

*pig-in-blanket, goose fat roasties, chestnut & sage stuffing, seasonal vegetables, turkey gravy*

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Slow-Cooked Blade of Beef

*Parmesan cream mash, winter greens, bone marrow & red wine sauce*

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Celeriac & Field Mushroom Wellington

*roasties, carrot purée, caramelised Brussels sprouts (v)*

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Naturally Smoked Haddock

*purple sprouting broccoli, crispy hen's egg, wholegrain mustard sauce*

## Desserts

Christmas Plum Pudding

*brandy sauce (gf opt)*

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Dark Chocolate Torte

*mandarin sorbet*

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Gingerbread Cheesecake

*poached pear*

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Honey & Vanilla Panna Cotta

*rum-soused fig & shortbread*

\*

Colston Bassett Stilton, Keen's Cheddar

*oat biscuits, chutney, celery, candied walnuts*

# £30

## THREE COURSES

(v) vegetarian, (vg) vegan and (gf) gluten-free.

A discretionary service charge of 10% will be added to your bill.