



# Christmas

## Table d'hote Menu

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### Starters

Celeriac & Apple Soup, Chive Crème Fraiche  
Game Terrine, Cumberland Sauce, Onion Gel, Onion Brioche  
Goats Cheese Mousse, Salt Baked Beetroot, Pickled golden Beetroot,  
Apple Gel, Beetroot Chips  
Gin Cured Salmon, Gin & tonic Gel, Quince Jelly, Lemon Balm, Red  
Chicory.

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### Main Dishes

Slow Cooked Turkey Roulade, Turkey Gravy, Traditional Trimmings  
Slow Braised Flat Iron, Confit Garlic Chive Mashed Potatoes, Pan  
Haggerty, Red Wine Braising Juices  
Pave of Salmon, Sweet Potato Fondant, Charred Baby Gem, Minted Pea  
Puree, Crispy Pancetta, Pancetta Crème Fraiche  
Winter Root Vegetable & Lentil Wellington, Seasonal Vegetables,  
Vegetable Jus

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### Desserts

Christmas Pudding, Brandy Sauce, Rum Butter Chocolate  
Chocolate Bread & Butter Pudding, Sherry & Orange Sauce Lemon  
Lemon Posset, Macerated Blueberries, Meringue, Blueberry Sorbet Cheese board  
Selection of 4 local Cheese, Chutney, Grapes Celery & Biscuits (£4.00 supplement)  
Or (£10 Extra Course)

If you have an allergy, please let us know in advance. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen food may be prepared in the presence of ingredients that do contain allergens