

2 courses £37.95 / 3 courses £43.95

STARTERS

Roasted chestnut and celeriac soup, maple chestnut crumble, home baked milk bread
Chicken liver, port and brandy parfait, spiced red onion chutney, toasted brioche
Smoked salmon, prawn and cucumber roulade, lemon mayonnaise,
dressed rocket, whole meal roll

Panko breaded brie, caramelised onion and tomato chutney, dressed frisee salad

MAINS

Traditional butter basted turkey, roast potatoes, honey roast carrot and parsnips, stuffing, pigs in blankets, gravy

Lemon and thyme roasted cod loin medallions, saffron potatoes, saute samphire, lobster and crayfish Burre blanc

Braised blade of Yieldfields Farm beef, horseradish mashed potato, garlic roasted carrot, baby onion, mushrooms and bacon, red wine braising liquor

Butternut squash, sage, onion and cheddar pie, roast potatoes, honey roast carrots and parsnips, vegetable gravy

All served with a selection of seasonal vegetables.

DESSERTS

Traditional Christmas pudding and brandy sauce

Stem ginger, vanilla and mascarpone cheesecake, gingerbread base, cinnamon frosting

Double chocolate brownie, Belgian chocolate sauce, salted caramel ice cream

Sticky date and almond sponge, spiced apple compote, clotted cream ice cream

Selection of local and continental cheeses, chutney, biscuits and freshly baked bread

Tea or coffee with Christmas cake and mince pies

