



Christmas Menu

Starters

Mushroom and chestnut soup with truffle oil

Smoked salmon parcel filled with mackerel pate & brown bread

Breaded Brie with festive chutney

Goats cheese and caramelised onion tart

Mains

Roast turkey with apricot chestnut stuffing, pig in blanket and roast potatoes

Herb-crusted salmon crushed olive potatoes with saffron cream source

Pheasant breast with parsnip mash wild mushroom sauce

Pork fillet medallions with mustard mash and Madeira sauce

Vegan nut roast with onion gravy

Desserts

Christmas pudding with brandy sauce

Warm chocolate brownie served with vanilla ice cream

Vegan cheesecake blueberry compote

Baileys Brulé

Lemon tart with raspberry sorbet

Tea or coffee and mince pies

2x courses £30.00

3x courses £35.00

For groups of 10 or more, a 10% service charge will be added