



## Christmas Menu

£27.50 two courses/ £32.00 three courses

### Starters

#### **Curried Carrot & Butterbean Soup** (v)

**Guinea Fowl Terrine**, Pickled Red Cabbage, Orange, Chicory and Walnuts

**Butternut Squash and Ricotta Ravioli**, Tomato Sauce, Rocket and Pecorino (v)

**Scallops with Celeriac Puree**, Apple, Sea Purslane and Hazelnut Butter (£3 supplement)

**Beetroot Cured Salmon** with Potato Rosti and Horseradish Cream

### Mains

**Ballotine of Turkey** with Apricot and Chestnut Stuffing wrapped in Smoked Bacon

OR

**Mushroom and Chestnut Pithivier** (v)

Both served with Roast Potatoes, Brussel Sprouts, Honey Roasted Parsnips and Carrots

**Confit Duck Leg** with Hasselback Potato, Pancetta Crisp, Orange Glazed Chicory and a Red Wine Jus

**Pan Roasted Fillet of Beef**, Sauteed Spinach, Jerusalem Artichoke Gratin and a Rosemary Jus (£8 supplement)

**Oven Baked Hake Fillet** with Garlic Thyme and Pancetta Crust, Vegetable Puy Lentils  
Chorizo Aioli served with Crusty Sour Dough Bread

**Lightly Spiced Couscous & Fetta Fritters**, Moroccan Carrot Puree, Spiced Pickled Lemon and Sauce Vierge (v)

### Desserts

**Christmas Pudding** with Brandy Crème Anglais

**Orange Glazed Plum Tart** with Homemade Vanilla Ice cream

**Chocolate Fondant** with Homemade Rum and Raisin Ice cream

**Cobnut Apple Crumble** with Elderberry Sorbet and Blackberrys

**Selection of British Cheeses** with Tomato Chutney and Sourdough Crackers (£3 supplement)

