



Festive Menu 2018

Celeriac & Apple Soup (vegan) (gf)
hazelnut oil

Pressed Duck & Pistachio Terrine (gf on request)
mulled cranberries, sourdough bread

Crab & Gruyere Tartlet (gf on request)
sweetcorn & chilli puree, baby chive salad

Wild Mushroom & Spinach Pithivier (v)
poached leeks, confit tomatoes, cep velouté

Traditional Turkey wrapped in Smoked Pancetta
(gf on request) roast potatoes, all the trimmings

Pressed Pork Belly (gf)
cider & apple puree, dauphinoise potatoes, buttered greens

Roasted Sea Bream (gf)
buttered girolles, pumpkin risotto, salsa verde &
parmesan shavings

Chargrilled Courgette (vegan) (gf)
filled with fricassee of vegetables & cous cous,
beetroot puree, parsnip crisps

All served with seasonal vegetables

Christmas Pudding (v and gf by request)
brandy custard

Poached Peaches (v) (gf)
gingerbread granola, honey & thyme

Spiced Chocolate Brownie (gf)
festive berry compote and Baileys chocolate sauce

A selection of Cheese & Biscuits (gf by request)
celery, grapes