



# CHRISTMAS MENU

*£90 per adult, £45 per child*



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*Festive cocktail & Canapes on arrival*

## Starters

### SPICED PEARL BARLEY BROTH

*Served with toasted artisan bread*

### PORK, SAGE AND LEEK CROQUETTES

*With black pudding crumb & white wine sauce*

### SMOKED MACKEREL PATE

*With cream cheese and chive, salt and pepper crostini's, beetroot puree & foraged leaves*

### CHILLI, SPRING ONION & MATURE RED CHEDDAR FONDUE

*With antipasto focaccia*

## Mains

### ROAST TURKEY BREAST

*Served with oregano and sea salt roast potatoes, pigs in blankets, sage and onion stuffing, roasted carrots, honey roasted parsnips, braised red cabbage, Brussel sprouts and pancetta, Yorkshire pudding & Cranberry Jus*

### PAN FRIED SALMON

*Risotto with broccoli, pine nuts, garden peas, Dijon mustard & crème fraiche*

### POTATO GNOCCHI

*With creamy tomato and smoky gouda sauce, roasted vine cherry tomatoes & chives*

## Desserts

### TRADITIONAL CHRISTMAS PUDDING

*With brandy sauce, raspberry ice cream & red currant*

### RICH CHOCOLATE CHEESECAKE

*With an Oreo biscuit base, chocolate and orange chantilly cream & candied orange*

### CHEESEBOARD

*Snowdonia Black bomber cheddar, Shropshire Blue, Somerset brie, Cranberry Wensleydale, Celery, Biscuits & Damson chutney*

*Petit four & mince pie to finish*