



Festive Dinner Menu

To Start

Spiced Parsnip Soup (v)
Parsnip Crisps, Truffle oil

Pressé of Guinea Fowl and Apricots
Pear and clementine chutney, sourdough

Pan Roasted Smoked Haddock
Potato & dill rosti, garden pea puree

Sweetcorn Fritter (v)
Chilli and cranberry relish, shaved fennel salad

For Main

Traditional Turkey
Pigs in Blankets & Traditional Trimmings

Daub of Beef
Horseradish mash, tenderstem, baby onion and bacon jus

Pan Roasted Salmon
Celeriac fondant, creamed spinach, yearnease sauce

Vegetable & Cheese Bastilla (v)
Provençal Green Beans, Pesto

To Finish

Assiette of Christmas miniatures:
Chocolate and orange roulade, nutmeg brulee, cranberry cheesecake

Assiette of Ice Cream
Served with chefs treats

Christmas Pudding
Brandy Sauce

Selection of Locally Produced, Award Winning Cheeses (£2.00 supplement)
Fruit, Christmas spiced chutney and wafers