



## 4 Courses - £75.00

### Starters

Breast of Local Partridge, Swiss Chard & Girolle Mushrooms served with a Quince & Chestnut Sauce

Camembert, Fig & Almond Tart served with White Onion Puree & Micro Fennel

Treacle Cured Salmon Gravalax, Pickled Beetroot, Charred Fennel served with Ginger & Lemongrass Puree

White Onion & Creamed Horseradish Soup topped with Braised Shin of Beef

### Mains

Roast Turkey Breast, Pigs in Blankets, Sage, Cranberry & Sausage Meat Stuffing, Roast Potatoes, Parsnips, Brussels, Braised Red Cabbage, Carrots, Cabbage & Rich Gravy

Braised Feather Blade & Shin of Beef, Celeriac Puree, Wilted Spinach, Baby Carrots served with a Red Wine Jus

Salmon En Croute, Calvolo Nero, New Potatoes served with a White Wine & Dill Sauce

Root Vegetable Wellington, Herb Mash & Tomato Gravy

### Desserts

White Chocolate & Brandy Bread & Butter Pudding

Traditional Christmas Pudding & Brandy Sauce

Fruit Crumble & Custard

Profiteroles, Cream & a Salted Caramel Sauce

Cheese Board

Pot of Tea or Filter Coffee & a Mince Pie

**PLEASE SPEAK TO OUR STAFF REGARDING ALLERGENS**

All our prices are inclusive of 20% VAT, but do not include service charge which can be left at your discretion

All prices are in Sterling