



# *Festive menu*

30th November-23rd December 2021

Two Courses @ £22 Three @ £28

## *To Start*

Giant Sausage Meatball served on caramelised Onion Chutney topped with crisp Streaky Bacon and a Rosemary and Garlic Crumb

Lightly spiced Orange, Sweet Potato and Butternut Squash Soup with A swirl of Crème Fraiche and sprinkled with Pumpkin Seeds

Seared Red wine Poached Pear served on a salad of Walnuts, Watercress and finely sliced Red Onion topped with a crumble of Stilton

Honey marinated King Prawns Skewer served on a dish of Potatoes coated in Garlic Coriander and red Pepper Sauce Sprinkled with Spring Onion

Smoked Chicken and Duck Terrine with Honey and Apricots served with spiced Tomato Chutney and Rosemary Focaccia

French Brie lightly grilled until melting, served on a bed of Green Leaves and Cranberry Coulis

## *To Devour*

Slow roasted crispy crackled Belly Pork served on Herby wedged Roasties Braised Red Cabbage and Cauliflower Cheese drizzled with a Morello Cherry Sauce

Oven roasted, Bacon wrapped Turkey Breast filled with an Apple Rosemary and Sausage Meat Stuffing served on roasted Carrots, Winter Greens and Tenderstem Broccoli with a jug of Classic Turkey Gravy

Roasted Beetroot and Red Onion with Chestnut Mushrooms and Pearl Barley combined with a rich Balsamic Gravy served in an individual ceramic dish topped with Puff Pastry served with a side of Herby Wedged Roasties and roasted Carrots

Medium Rare individual thick cut Sirloin Roast served on Creamy Mash, Tenderstem Broccoli, roast Carrots and Winter Greens. Served with a jug of Shitake Red Wine and Cracked Pepper Gravy (£2.00 supplement)

Slow roasted Confit Duck Leg on Celeriac Puree, Honey and Almond Winter Greens and Roasted Carrots. With a sprinkle of Orange and Walnut stuffing and a dish of Cranberry, Port and Tangerine Sauce

Pan seared Fillet of Sea Bass on a creamy Chorizo, Chickpea, New Potato and Pea Chowder topped with a seared Lemon wedge and vine on Cherry Tomatoes

Crisp individual Apricot, Chestnut and Rosemary Nut Roast on Herby Wedged Roasties, Braised Red Cabbage and Winter Greens and a jug of Caramelized Red Onion Gravy

## *To Indulge*

A trio of Butter Pecan, Rum and Raisin and Nutella Fudge Biscuit bites

Individual Mint Chocolate Aero Bubble Cheesecake

Orange and lemon Crème Brulee with a Limoncello liqueur core

Christmas Pudding served with a dollop of Crème Fraiche and a Swirl of Berry Compote

A Selection of Cheese, Biscuits, Grapes and Spiced Tomato Chutney (£2.00 supplement)