



STARTER

Smoked Salmon Mousse Terrine

Cucumber Carpaccio, Gherkin & Caper Salsa, Almond Vinaigrette

Burrata, Roasted Aubergine (VE)

Toasted Almonds, Sautéed Brussel Leaves, Honey

Artisan breads (VG)

MAIN

Fillet of Beef, Braised Ox Tail, Rosemary Roasted Potatoes

Truffled Cauliflower Cheese Puree, Caramelised Shallot, Redcurrant Gravy

Searred Turkey Paupiette with sage and onion stuffing, Wrapped in Parma ham, Roast Potatoes

Truffled Cauliflower Cheese Puree, Caramelised Shallot, Redcurrant Gravy

Goats cheese, Thyme & Beetroot Tart, Candied Walnuts (VE)

Balsamic, Caramelised Shallot Petals

Vegan smoked applewood cheese and roasted pistachio nut roast (VG)

Sea salt and pepper crust, maple and thyme jus

SIDES

Honey Roasted Carrots & Parsnips (VE)

Broccolini & Toasted Almonds (VG)

Roast Potatoes

Yorkshire puddings (VE)

Bread sauce (VE)

Sauteed smoked streaky bacon and brussel sprouts

DESSERT

Banoffee Croissant & Butter Pudding (VE)

Caramelised Bananas, Caramel Cream

Chocolate Cheesecake (VE)

Blueberry Ripple Clotted Cream, Poached Blueberries

Traditional Christmas pudding (VE, VGO)

Baked apple, brandy sauce, physalis

