

# Christmas Party Menu

## Starters

Homemade soup of the day VG GF

Beetroot & red onion tarte tatin, ash goats' cheese, rocket, balsamic VGO

Halloumi, raddichio, clementine, walnut, pomegranate, poppy seeds VGO

Chicken, ham & pistachio terrine, cider chutney, crostini GO

Smoked salmon mousse, hot smoked salmon, hollandaise, fennel GF

## Mains

Free range turkey breast, pork & chestnut stuffing, cranberry sauce, gravy GF

Confit Cornish duck leg, chorizo, bean & roast tomato cassoulet GF

Pan seared hake fillet, mushroom & truffle risotto, parmesan GF

Braised lamb shoulder, minted new potatoes, celeriac, red onion & red wine gravy GF

Roasted squash, sprout & onion gnocchi, almonds, feta, sage oil VGO

All served with seasonal potatoes & vegetables

## Dessert

Dark chocolate brownie, boozy cherries, vanilla or soy ice cream VGO

Winter spiced crème brûlée, ginger biscuits, poached pear GO

Coconut rice pudding, roasted figs, maple syrup VG

Christmas pudding sundae, brandy cream, mulled fruits, toasted nuts V

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2 courses £22 / 3 courses £27

Available from 1st December until 23rd December

Glass of prosecco on arrival: £5 per person

Exclusive room deals (subject to availability)

For reservations please call us on: (01872) 510387

GF gluten free - GO gluten free option - V vegetarian - VG vegan - VGO vegan option