



Christmas

Three Course Menu

Starter

Young leek & potato soup (v) (ve/gf op)
Parmesan crouton, chive oil

Picked Ham hock, roasted carrot
& parsley pressing (gf op)
Rocket & pea shoot salad, piccalilli dressing, ciabatta shard

Main course

Pan roasted chicken breast
Roast potatoes, glazed roots, braised red cabbage, Brussels sprouts,
pigs in blanket, herb stuffing, chicken gravy

or

Spiced sweet potato, red pepper
& baby spinach crispy roll (v) (ve op)
Braised red cabbage, glazed roots, sugar snap peas,
roasted tomato & coriander sauce



Dessert

Glazed chocolate & orange pudding (v)
Double cream custard, chocolate sauce, orange gel

Cherry mousse delice
Black cherry compote, ginger biscuit crumb,
vanilla pod Anglaise



(v) - vegetarian | (ve op) - vegan option | (gf) - gluten free

