



## Christmas Menu

**Two courses**

**£22.50**

### Starters

**Spiced Butternut Squash Soup V**

*Maple syrup and crème fraiche*

**Duck Liver Terrine**

*Red onion & marmalade, toasted brioche*

**Mackerel Pate**

*In house soda bread, fruit Chuckey*

**Truffle Infused Goats Cheese**

*Pickled Beetroot and spiced sponge, baby pears, pear puree and walnut crumb*

**Wood Pigeon**

*Bacon, wild mushrooms and creamed spring cabbage on toasted brioche*

**Three courses**

**£25.50**

### Mains

**Oven Roasted Turkey, Sausage, Apricot and Cranberry Ballantine**

*Winter roast root vegetables, duck fat roast potatoes, red wine and game reduction.*

**Pan Seared Seabass**

*Pea and mint risotto, baby leeks, Garlic buttered kale*

**8oz Slow Braised Longhorn Brisket**

*Bourgoin sauce, Dauphinoise potatoes tender stem broccoli*

**Vegetarian Nut Roast**

*Braised red cabbage, Roast Potatoes, honey roasted parsnips and carrots red wine jus*

**Confit of Gressingham Duck Leg**

*Duck fat roast potatoes, braised red cabbage, winter roasted root vegetables, red wine*

*And game reduction*

### Desserts

**Traditional Christmas pudding**

*Rum and raisin ice cream*

**Dark Chocolate Fondant**

*White chocolate ice cream, sour cherry sauce*

**Classic Pear Tartan**

*Cinnamon and vanilla ice cream*

**Citrus Cheese Cake**

*White chocolate powder, white chocolate ice cream*

**Sticky Toffee Pudding**

*Toffee sauce and bourbon vanilla ice cream*