

£69.50

# ADULT PANTO MENU

## STARTERS

**CELERIAC AND APPLE VELOUTÉ** | SERVED WITH SAGE OIL & TOASTED HAZELNUTS (VG) (GFA)

**CURED SALMON GRAVLAX** | BEETROOT CURE, DILL EMULSION, RYE CRUMB & MUSTARD SEEDS

**CONFIT DUCK & ORANGE PARFAIT** | SPICED ORANGE CHUTNEY AND TOASTED SOURDOUGH (GFA)

**WILD MUSHROOM AND CHESTNUT ARANCINI** | TRUFFLE MAYO AND CRISPY SAGE (GF)

**FIG TART** | WRAPPED IN FILO PASTRY, SERVED WITH A BLACKBERRY REDUCTION AND A FIG BRAISED IN SOLE GIN AND JUNIPER BERRIES (VG)

## MAINS

ALL DISHES SERVED WITH SEASONAL VEGETABLES AND CREAMED BRUSSEL SPROUTS

**TURKEY BALLOTINE** | ROLLED IN CRISPY BACON, SAGE & ONION STUFFING, PIGS IN BLANKETS, ROAST POTATOES AND TRADITIONAL TURKEY SAUCE (GF)

**BRAISED FEATHERBLADE** | BLACK GARLIC MASHED POTATOES, ROASTED SHALLOTS & RED WINE REDUCTION SAUCE (GF)

**PAN SEARED PORK RIBEYE** | WITH A TART APPLE REDUCTION, WHISKEY CARAMELISED PEARL ONIONS AND FONDANT POTATO (GF)

**CHARRED CAULIFLOWER STEAK** | ROMESCO SAUCE, POMEGRANATE, CRISPY CHICKPEAS AND POMME PUREE (VEGAN) (GF)

**BAKED SALMON** | LEMON INFUSED POMME PUREE WITH PANCETTA, SAMPHIRE & PEA EMULSION (GF)

## DESSERTS

**MULLED WINE STICKY TOFFEE PUDDING** | ORANGE ZEST SALTED CARAMEL SAUCE AND VANILLA ICE CREAM (GF)(V)

**EGGNOG CRÈME BRÛLÉE** | SERVED WITH A SPICED SHORTBREAD BISCUIT (V)

**DARK CHOCOLATE DELICE** | SERVED WITH CHERRY COMPOTE AND A PISTACCHIO CRUMB(V)

**TRIO OF ICE CREAM** | STRAWBERRY, VANILLA & CHOCOLATE ICE CREAM ON A BED OF MERINGUE WITH FRESH BERRIES & FRUIT COULIS (V) (GF)

**CLASSIC CHRISTMAS PUDDING** | BRANDY CUSTARD & RED CURRENTS (GF AVAILABLE ON REQUEST)(V)(GFA)