

£52.50pp

## CHRISTMAS PARTY

# 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)

### 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)

**BAKED FILLET OF SALMON** | LEMON INFUSED POMME PUREE | PANCETTA, SAMPHIRE & PEA EMULSION | RED AMAREATH (GF)

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

**TRADITIONAL CHRISTMAS PUDDING** | BRANDY SAUCE & RED CURRENTS (V) (GFA)

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