

£59.50pp

ADULT PANTO

MENU

STARTERS

CHESTNUT AND PARSNIP SOUP | 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 | ON A BED OF MERINGUE WITH FRESH BERRIES & FRUIT COULIS (V) (GF)

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