

£59.50pp

ADULT PANTO MENU

STARTERS

CHESTNUT AND PARSNIP SOUP

SAGE OIL & TOASTED HAZELNUTS (VG) (GFA)

CURED SALMON GRAVLAX

BEETROOT CURE, DILL EMULSION, RYE CRUMB & MUSTARD SEEDS

CONFIT DUCK & ORANGE PARFAIT

SPICED ORANGE CHUTNEY & TOASTED SOURDOUGH (GFA)

WILD MUSHROOM AND CHESTNUT ARANCINI

TRUFFLE MAYO & CRISPY SAGE (GF)

FILO FIG TART

WITH A BLACKBERRY REDUCTION | 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 & 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 & FONDANT POTATO (GF)

CHARRED CAULIFLOWER STEAK

ROMESCO SAUCE, POMEGRANATE, CRISPY CHICKPEAS & POMME PUREE (VG) (GF)

BAKED SALMON

LEMON INFUSED POMME PUREE WITH PANCETTA, SAMPHIRE & PEA EMULSION (GF)

DESSERTS

MULLED WINE STICKY TOFFEE PUDDING

ORANGE ZEST SALTED CARAMEL SAUCE & VANILLA ICE CREAM (GF)(V)

EGGNOG CRÈME BRÛLÉE

SERVED WITH A SPICED SHORTBREAD BISCUIT (V)

DARK CHOCOLATE DELICE

SERVED WITH CHERRY COMPOTE & 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 (GFA)(V)