



Christmas Menu

Four Course £25

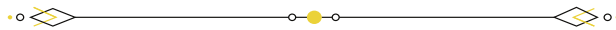
Starters

Cauliflower & chestnut soup, parmesan shavings, crusty bread (*v, ga*)

English oak-smoked salmon, dill crostini, horseradish & chive cream

Brixworth pate, ciabatta toast, tomato shards, red onion chutney

Cantaloupe melon, prosciutto & balsamic (*g*)



Main Course

(all served with brussel sprouts, chantennay carrots & braised red cabbage)

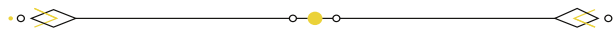
Roast turkey breast, roast potatoes, sage & onion stuffing, pigs in blankets

Silverside of beef, Yorkshire pudding, roast potatoes, pigs in blankets

Baked Atlantic cod loin, crushed cheddar & chive new potatoes, cauliflower puree, salsa verde (*g*)

Wild boar & cranberry cassoulet, curly kale, wholegrain mustard mashed potato (*g*)

Cinnamon roasted butternut squash, mushroom & red lentil duxelles,
curly kale, chopped chestnut (*ve, g*)



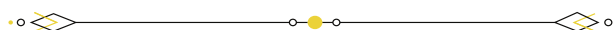
Dessert

Christmas pudding & brandy sauce (*v*)

Apple & cinnamon crumble & custard (*v*)

Lemon sorbet, raspberry coulis & Scottish shortbread (*v, ga*)

Salted caramel profiteroles, chocolate sauce & Chantilly cream (*v*)



Mince pies & clotted cream (*v*)

