



## Christmas Menu

### Starters

*Soup Of the day, Homemade Bread*

*Chicken & Roast Leek Terrine, Baby Leaves, Poached Apple, Chargrilled Bread  
Toffee Apple Puree, Crisp Chicken Skin*

*Warm Seaweed Cured Salmon, Baby Gem, Guinness Wheaten Bread  
Dill Cream Cheese, Watercress Emulsion, Salmon Roe, Watercress*

*Chicken Liver Parfait, Kumquat Jam, Baby Leaves, Toasted Brioche*

*Young Buck Blue Cheese Panna Cotta, Beetroot Gel, Pickled Baby Beetroot  
Toasted Chestnuts, Chargrilled Bread, Mixed Leaves*

### Mains

*Pan Fried Fillet of Hake, Herb Crushed Potato, Wilted Spinach, Pickled Radish  
Cauliflower, Prawn & Parsley Veloute*

*Roasted Chicken Breast, Confit Parsnip, Baby Carrot, Garlic Emulsion  
Potato Galette, Mushroom & Madeira Sauce*

*Turkey Wellington, Chestnut Mushroom Duxelle, Alsace bacon, Cranberry Gel  
Roast Root Veg, Creamed Potato, Red Wine Gravy, Brussel Sprout Leaves*

*Crispy Pork Belly, Sugar Snap Peas, Pearl onions, Chicory, Khol Rabi  
Whole Grain Mustard Mash, Onion Broth*

*Slow Braised Daube of Beef, Creamed Potato, Green Beans, Parsnip Puree  
Confit Shallot, Roast Carrots, Thyme Jus*

*Some of our dishes may contain traces of NUTS, GLUTEN, DAIRY  
If in doubt please ask a member of staff*

**3 Courses Set Menu**

**£30.00 Per Person**