

## Christmas Three Course Menu

### FIRST COURSE

Smoked Salmon, Horseradish & Watercress,  
Lemon Oil - GF

Ham Hock terrine, Pickled Vegetables,  
Craft Ale Mustard Dressing - GF, DF

Beetroot & Rosemary Soup,  
toasted seeds & yoghurt - VE, GF, DF

Roast English Onion stuffed with Pine nut,  
Citrus, Herbs, Black Onion Seed - VE

### MAIN COURSE

Turkey roulade wrapped with Pork, Cranberry & Parsley Stuffing,  
Pancetta, Potato Terrine - N

Slow Braised Shin of beef roulade, Jerusalem Artichoke,  
Sautee Wild Mushrooms - GF

Seared sea bass, cauliflower puree,  
lentils & tartare Dressing - GF

Butternut Squash, Lentil & Chestnut Filo Parcel,  
Kale Pesto Dressing - VE

All main courses are served with  
Roasted Winter Roots & Slow Braised Red Cabbage

## Cont....

### PUDDING

Christmas Pudding, Spiced Crème Anglaise,  
Candied Pistachio & Orange – N

Panettone bread & butter pudding,  
Caramelised orange, Cointreau

Chocolate & Passion fruit Tart,  
Passion fruit Curd

Mulled Wine poached Pear,  
Cinnamon Streusel - VE GF DF

\*Please be aware we require you to choose one starter, one main and one dessert for the whole group. In addition to this, please choose one vegetarian starter and one vegetarian main course for the group. Please advise us of any dietary requirements which are not met with these choices and our Chef team will advise a suitable alternative. \*