

CHRISTMAS MENU

2 COURSES £25
3 COURSES £28.5

ENTRÉES

Roasted sweet potato, coconut and chilli soup finished with crispy rocket

Duck liver pate with clementine chutney served with toasted croutes

Pan fried scallops with a pea puree, white truffle emulsion and crispy bacon

Warm Goat cheese salad with cherry tomatoes, red onion, cucumber, walnuts and a pomegranate dressing

Mediterranean vegetable Tian, crispy rocket with a lemon and thyme balsamic reduction

PLATS DE RÉSISTANCE

Turkey ballotine Roast turkey rolled around pork and sage stuffing served on celeriac puree and cranberry jus

Pan fried hake with braised baby leeks, Salsa Verde and a lemon and thyme cream sauce

Seared duck breast served with sweet potato puree, tender steam broccoli and a winter berry jus

Chestnut, spinach, and Wild mushroom wellington served with cranberry compote

10oz pork chop served with whole grain mash heritage carrots and a rich red wine jus

**All Plats de resistance served with the complementary vegetables*

DESSERTS

Sticky toffee pudding

Ferrero cheesecake

Cheeseboard

Orange creme brulee

Apple and cinamon tart