

CHRISTMAS DINNER MENU

STARTERS

PUMPKIN AND ROASTED APPLE SOUP *with rosemary and black pepper straws*

BETROOT AND GOAT'S CHEESE TART *with red onion marmalade, winter salad
and rapeseed oil dressing*

GAME AND DUCK LIVER TERRINE *with red cabbage, raisin and apple salad and brioche toast*

CONFIT SALMON FILLET *with spiced risotto and sweet and sour chilli vinaigrette*

MAINS

TRADITIONAL ROASTED TURKEY *with all festive trimmings and its own roasting gravy*

BRAISED LAMB SHANK *with crushed herb potatoes and cassoulet sauce*

COD WITH CREAMED PARSNIP AND POTATO MASH *served with sautéed spinach
and wild mushroom velouté*

WINTER SQUASH AND SPINACH STEW *served with Double Gloucester cheese and herb dumpling*

DESSERTS

TRADITIONAL CHRISTMAS PUDDING *with brandy custard*

VANILLA AND CHESTNUT PANNA COTTA *with puree pear soup and brandy biscuit*

CHOCOLATE MOUSSE *with clementine ice parfait and chocolate mint syrup*

SELECTION OF BRITISH CHEESE *with lightly spiced Brickhampton chutney and biscuits*

COFFEE

£21.00 PER PERSON

