



## Christmas Menu 2023

### Starters

Spiced Winter Vegetable Soup *bread roll & butter* (v)(vg *butter available*)

Duck & Orange Pate *fig chutney & garlic crostini*

Smoked Salmon & Prosecco Parfait *pickled cucumber, melba toast*

Pumpkin Tortelloni *sage butter sauce, crispy sage* (v)(vg)

Crispy Camembert *crispy deep fried camembert rounds with cranberry sauce* (v)

### Sorbet

Blood Orange Sorbet (*add a sipsmith gin for £3.00*) (v)(vg)

### Mains

Slow Cooked Lamb Shank *in a rosemary & red wine jus with creamed mashed potato, honey roasted carrots & parsnips*

Pan Roast Salmon Fillet *creamy garlic & parmesan orzo*

Crown of English Turkey Breast *sage & onion stuffing, pigs in blankets, duck fat roast potatoes, honey roasted carrots & parsnips, winter spiced red cabbage, smoked pancetta sprouts, turkey gravy*

Festive Nut Roast *olive oil & rosemary roast potatoes, sprouts, maple roasted carrots & parsnips, winter spiced red cabbage, sage & onion stuffing, red onion & thyme gravy* (v)(vg)

Tofu "Turkey" Cranberry, Port & Thyme Pie *with winter spiced red cabbage, creamy mash & red wine gravy* (v)(vg)

### Desserts

Black Forest Cheesecake *red berry coulis, whipped cream* (v)(vg)

Christmas Pudding *brandy sauce* (v)

Sticky Figgy Pudding *rum & raisin ice cream* (v)

Cheeseboard *add £3 supplement*

Two Courses & Sorbet £28

Three Courses & Sorbet £33

*Book your party by the 31<sup>st</sup> October with a paid deposit and receive 10% off your food and a complimentary glass of prosecco on arrival for the group.*

*For groups of 15 people or more the organizer will receive their meal free (supplements not included)*

*Book your late party in January 2023 & get 20% off your food*

*We do use nuts in our kitchen and if you have any other allergies or dietary requirements please let us know so we can help you decide.*