

# CHRISTMAS MENU 2023

2 COURSES FOR £24 - 3 COURSES £29

## STARTERS

### DUCK LIVER PÂTÉ

Smooth duck liver pâté served with red onion chutney and toasted bread

### CURRIED CAULIFLOWER SOUP

Rich cauliflower soup lightly spiced and topped with brussel sprout bhajis **(VE)(GF)**

### BLOODY MARY PRAWN COCKTAIL

Tender prawns on a bed of crisp lettuce, topped with bloody mary mayonnaise and served with brown bread

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## MAINS

ALL SERVED WITH ROAST POTATOES, BRUSSEL SPROUTS AND CARROTS

### ROASTED TURKEY BALLANTINE

Turkey ballantine stuffed with sausage meat served with cranberry sauce, pigs in blankets and proper gravy

### BRAISED OX CHEEKS

Slow cooked ox cheeks served in a rich wild mushroom and red wine sauce, celeriac and potato mousseline, roasted shallot and mushroom

### GRILLED RED MULLET

Red mullet fillets served on a clam, potato and tomato bouillabaisse topped with crispy kale **(GF)**

### BEETROOT GNOCCHI

Homemade beetroot gnocchi, roasted golden beetroot, spinach velouté finished with a rocket and hazelnut pesto **(VE)**

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## DESSERTS

### CHRISTMAS PUDDING

Traditional christmas pudding with brandy custard sauce **(GF)**

### VANILLA CHEESECAKE

Baked vanilla cheesecake served with mango sorbet and pineapple and mango salsa **(VE)**

### YULE LOG

Ganache coated chocolate and black cherry roulade served with black cherry compote

### CHEESE & BISCUITS

Selection of British cheeses served with chutney and biscuits **(GFO)**

FISH DISHES MAY CONTAIN BONES.

ALLERGENS: **(V)** VEGETARIAN, **(VE)** VEGAN, **(GF)** GLUTEN FREE **(GFO)** GLUTEN FREE OPTION

ALTHOUGH EVERY EFFORT IS MADE TO AVOID CROSS-CONTAMINATION WE CANNOT GUARANTEE FOOD TO BE 100% TRACE FREE OF ALLERGENS. PLEASE DISCUSS ANY DIETARY REQUIREMENTS WITH A MEMBER OF STAFF