

CHRISTMAS MENU

Starters

Broccoli and Cheddar Soup (V)

Served with parmesan garlic croutons and crusty bread.

Ham Hock Terrine

With toasted crumpet, homemade piccalilli and rocket.

Tomato Bruschetta (Vg)

Tomatoes marinated with garlic, basil, olive oil and sea salt with toasted sourdough and drizzled with garlic and basil oil.

Mains

Roast Turkey and Stuffing

Roasted turkey, pigs in blankets, sage and onion stuffing, roasted parsnips, carrots, sprouts with crispy roasted potatoes and lashings of gravy.

Salmon with Hollandaise Sauce

Roasted salmon, new potatoes, Tenderstem broccoli and Hollandaise sauce.

Mushroom and Leek Pie (Vg) (GF)

A vegan mushroom and leek pie served with new potatoes, Tenderstem broccoli and a red wine jus.

Desserts

Traditional Christmas Pudding

Served warm with brandy custard.

Sherry Trifle Cheesecake

Served with fresh whipping cream.

Coconut and Chocolate Tart (Vg)

Served with vegan ice cream and Belgian chocolate sauce.