



Festive Party Night

CHOICE MENU

TO START

Pressed ham hock & leek terrine
pea puree, crispy toasts

Poached salmon (gf)
new potato & sour cream, golden beetroot

Butternut squash & sage soup (vg) (gf)
toasted buckwheat

TO FOLLOW

Roast breast of turkey
lemon & thyme seasoning, pigs in blanket

Butter cod loin
gremolata crumbs, baby potatoes, creamed greens

Slow baked celeriac (vg) (gf)
braised puy lentils, crispy spiced cauliflower, grilled tofu

TO FINISH

Christmas pudding
Judes brandy butter ice cream

Dark chocolate terrine
butter shortbread, vanilla sauce

Lemon brulee tart
meringue, berry Anglaise

(vg) Suitable for vegan (gf) Gluten free