

## Festive Dining

Two course option £33 per person Three course option £39 per person

## To Start

Roast carrot, ginger and honey soup Carrot crisps, mini tin loaf, salted butter

Cured and torched mackerel fillet Celeriac remoulade, sweet – pickled vegetables

> Ham hock and mustard terrine Shallots, spiced apple puree, croutes

> Chestnut and mushroom parfait Artichoke crisps, pickled mushroom

## Mains

Traditional roast turkey Sliced crown and leg, cranberry and sage stuffing, pigs in blankets, roast potatoes, festive vegetables

> Braised beef shin bourguignon Fondant potato, sticky red cabbage, festive vegetables

Walnut, cashew and chestnut roast Homemade stuffing, plant based pigs in blankets, root vegetable gravy

Fillet of hake Herb crushed new potatoes, buttered leeks, kale, white wine caper sauce

## **Puddings**

Chocolate ganache
Cranberry gel, poached cranberries, hazelnut crumb

Spiced gingerbread cake Poached pear, clotted cream

> Christmas pudding Brandy cream sauce

Cheeseboard (£4 supplement)
Festive chutney, celery, grapes, crackers