

CHRISTMAS PARTY MENU

Selection of three homemade breads.

STARTERS

Sage and onion soup, parsnip crisps and white wine syrup.

Homemade cured gravadlax, shaved fennel, dill, truffle cream and pickled cucumber.

Carpaccio of venison, shitake mushrooms, prune puree, warm apple and port shallots.

MAIN COURSE

Roast turkey, sage, cranberry stuffing, goose fate roast potatoes, white wine jus and seasonal vegetables.

Venison bourginonne, whole grain mustard mash potato, petit onions, button mushrooms, pork belly lardons and apple.

Saffron white poached cod, broccoli puree, shaved radish, macadoneina nut and potato gratin.

Beetroot gratin, beetroot puree, wedges, sprouts, orange segments and horseradish sauce. (V)

DESSERTS

Baileys chocolate marquise, pistachio crumb and horlicks brown sugar cream.

Homemade trifle, Maderia sherry jelly and tonka bean Chantilly.

Lemon, raspberry crème brulee, fig jam and mini homemade doughnuts.

Selection of ice creams: mint chocolate chip, honey comb, vanilla, chocolate, strawberry and rum and raisin. £5.50

(v) - Suitable for vegetarians.