

FESTIVE MENU

12 - 8pm

STARTERS

Spiced parsnip soup served with root vegetable crisps
& a warm bread roll (GF) (NF)

Smoked salmon & cream cheese served on a warm blini
with a baby leaf salad (NF)

Kentish game terrine served with plum chutney & toasted
sourdough bread (GF) (NF)

MAINS

Roast Norfolk turkey breast served with chestnut & cranberry
stuffing, pigs in blankets & roasting juices (GF) (NF)

Pan-fried Scottish salmon fillet served with celeriac puree,
tiger prawns & caper brown butter (GF) (NF)

Slow braised blade of beef served with horseradish mash potato, sautéed
Brussels sprouts with pancetta & a red wine jus (GF) (NF)

Baked root vegetable Wellington served with wild mushrooms
& buttered spinach (NF)

*All main courses are served with roast potatoes, bacon & chestnuts
sprouts, carrot & roast parsnip.*

DESSERT

Warm Christmas pudding served with brandy butter or vanilla custard

Fruit of the forest cheesecake, raspberry sorbet & crushed
meringue (GF) (NF)

Double chocolate tart served with vanilla crème Chantilly (NF)

TEA, COFFEE & MINCE PIES

2 courses
£19.00 per person

3 courses
£24.00 per person