

## **Christmas Menu 2023** 2 courses £24 3 courses £29

### **Starter**

Chicken liver parfait, brioche croutes, onion marmalade, shiraz glaze.

Soup of the day with crusty bloomer.

Mixed mushrooms on toasted brioche, Madeira cream, parmesan crisp.

Hot smoked salmon, feuille du brick, apple ketchup, beetroot, dill mayo.

### **Mains**

Wild mushroom, beetroot and spinach pastry Pithivier.

Turkey ballotine with apricot and sage stuffing and streaky bacon.

12-hour Slow braised lamb shoulder.#

All served with roast potatoes, sticky red cabbage, roast root vegetables, seasonal greens and gravy.

Fish pie, prawns, salmon, haddock, applewood mash, seasonal greens.

### **Desserts**

Traditional Christmas pudding, brandy sauce.

Chocolate delice with Kirsch cherry mascarpone, pistachio crumb.

Grand Marnier creme brulee, with stem ginger shortbread.

Selection of local cheeses, crackers, fruit chutney.

**If you are unfortunate enough to suffer from any allergies, please notify your server immediately and they can guide you through your choices.**