



## STARTERS

### ROASTED CARROT & CORIANDER SOUP // VEO

*SERVED WITH SOUR CREAM, WALNUTS AND TRUFFLE OIL*

### DOUGH BAKED MINI CAMEMBERT // V

*SERVED WITH FOCACCIA CRISPS AND CRANBERRY JAM*

### DEEP-FRIED BRAISED BEEF DOUGHNUT

*SERVED WITH HORSERADISH CREAM*

### SMOKED SALMON & CLEMENTINE SALAD // GF

*SERVED WITH BABY CRESS AND POMEGRANATE DRESSING, SOUR CREAM AND CHIVES*

### BETROOT AND RED ONION TART TATIN // VE GF

*SERVED WITH DRESSED SALAD*



## INTERMEDIATE

### PROSECCO & CRANBERRY SORBET



## MAINS

### ROAST BREAST OF TURKEY // GFO

*SERVED WITH GARLIC AND THYME ROASTIES, MASHED POTATOES, SEASONAL VEGETABLES AND THE TRIMMINGS*

### PAN-FRIED DUCK BREAST // GFO

*WITH CONFIT DUCK CROQUETTES, PARSNIP PUREE, ROASTED SPROUTS, CHERRY AND PORT JUS*

### PAN-FRIED COD FILLET // GF

*SERVED WITH CAULIFLOWER PUREE, BABY ROAST POTATOES, CHERRY TOMATOES AND CHICKPEAS, SAUCE VIERGE*

### ROASTED SIRLOIN OF BEEF

*SERVED WITH DAUPHINOISE POTATOES, TENDERSTEM BROCCOLI, YORKSHIRE PUDDING AND A RICH TARRAGON SAUCE*

### HERB & SPICED BABY CAULIFLOWER // GF VE

*SERVED WITH SUN-DRIED TOMATO STUFFING*

### SWEET POTATO & PARSNIP PARCEL // VE

*WITH SAGE AND CHESTNUTS, SERVED WITH ROASTED WINTER VEG*

## DESSERTS

### CLEMENTINE POSSET

*SERVED WITH WINTER BERRY COMPOTE AND WINTER SPICED BISCOTTI*

### CHOCOLATE & BAILEY'S MOUSSE

*SERVED WITH VANILLA ICE CREAM AND CARAMEL SAUCE*

### CHRISTMAS PUDDING

*SERVED WITH BRANDY CUSTARD*

### STICKY TOFFEE PUDDING

*SERVED WITH TOFFEE SAUCE AND SALTED CARAMEL ICE CREAM*

## AFTERS

### TEA & COFFEE WITH MINCE PIES