

Starters

Chicken Liver & Brandy Parfait

hedgerow chutney, roasted sourdough

Spiced Parsnip & Sweet Potato Soup (VE)

Coconut dressing, salsa verde

Sourdough (VE)

Brown Seeded Roll (VE)

King Prawn Cocktail

Bloody Mary sauce, rye bread

Dolcelatte, Pear & Beetroot Salad (V)

saffron-poached pears, red chicory, orange vinaigrette

Mains

Cranberry, Swede, Almond & Walnut Roast (VE)

thyme-roasted potatoes, Brussels sprouts with chestnuts, roasted carrots & parsnips, gravy

Hand-Carved Turkey Breast*

Cumberland pig-in-blanket, thyme-roasted potatoes, bacon & herb stuffing, Brussels sprouts with chestnuts, roasted carrots & parsnips, red wine jus

Peppercorn sauce or beef dripping & thyme sauce

Pan-Roasted Cod

King prawns, ratte potatoes, samphire, caper & dill butter

Lamb Rump

Parsnip purée, mushrooms, pancetta, Jerusalem artichoke crisps, cep & chanterelle ketchup, bordelaise sauce

Roasted Pumpkin (V)

Goats cheese, black grapes, pine nuts, chicory, elderberry ketchup

Roasted Pumpkin (VE)

black grapes, pine nuts, chicory, elderberry ketchup

7oz Fillet Steak

chips, watercress, your choice of peppercorn* or beef dripping & thyme sauce

Desserts

British Cheeses (V)

Savoury biscuits, rye bread, chutney, grapes

Dark Belgian Chocolate Torte (V)

white chocolate & raspberry ice cream

Black Forest Roulade (V)

Amarena wild cherries, whipped cream

Christmas Pudding (V)

Traditional fruit Christmas pudding with kumquat, vanilla crème Anglaise

Apple, Plum & Damson Crumble (V)

vanilla crème Anglaise

Starters

Dolcelatte, Pear & Beetroot Salad (V)

saffron-poached pears, red chicory, orange vinaigrette

Spiced Parsnip & Sweet Potato Soup (VE)

Coconut dressing, salsa verde

Sourdough (VE)

Brown Seeded Roll (VE)

Pheasant, Chicken & Pear Terrine

Hedgerow chutney, roasted sourdough

Pan-Seared Scallops

pancetta, cauliflower purée, salsa verde, beef dripping pangrattato

King Prawn Cocktail

Bloody Mary sauce, rye bread

Mains

All main courses are served with thyme-roasted potatoes, homemade braised red cabbage, roasted parsnips & carrots, shredded sprouts & chestnuts

Pan-Roasted Halibut

cauliflower purée, pommes anna, king prawns, porcini butter sauce

Rack of Lamb

parsnip purée, pancetta, pearl onions, sautéed mushrooms, bordelaise sauce*

Hand-Carved Turkey Breast*

Cumberland pigs-in-blankets, bacon & chestnut stuffing, red wine jus

Root Vegetable Wellington (VE)

Root vegetables, apricots & cranberries encased in puff pastry, celeriac purée, gravy

Beef Wellington

Black Angus fillet steak wrapped in puff pastry with a mushroom duxelles, roasted parsnip purée, bordelaise sauce*

Desserts

British Cheeses (V)

Savoury biscuits, rye bread, chutney, grapes

Dark Chocolate Fondant

White chocolate & raspberry ice cream

Christmas Pudding with Cointreau Butter

Traditional fruit Christmas pudding with kumquat, vanilla crème anglaise

Apple, Plum & Damson Crumble (V)

vanilla crème Anglaise.