

## Christmas Menu 2024

3 Courses for £50 per person

### STARTERS

Curried Pumpkin Velouté (vg)

Chicken liver parfait, onion marmalade, toasted sourdough (gf on request)

Wild mushroom & truffle arancini, tomato relish, shaved parmesan (v)

Salmon Pastrami, Ricotta and Horseradish, Rye Bread

### MAINS

Roast Norfolk turkey, pigs in blankets, stuffing, Brussels sprouts & chestnuts with roasted vegetables

Pan Roasted Sea Bass, Roasted Beets, New Potatoes and Chard Brown Shrimp Sauce (gf)

Beetroot & squash wellington, Jerusalem Artichoke Puree, red onion gravy. Brussels sprouts & chestnuts with roasted vegetables (vg)

Hereford braised beef, Shallots, Mushrooms, Smoked Bacon, Parsnip Puree.

### DESSERTS

Christmas pudding, brandy sauce

Mulled wine poached pears, vanilla ice cream (vg) (gf)

Chocolate Brownie, salted caramel ice cream (v)

A selection of British cheese with biscuits and chutney

Buffet Menu - A selection of small plates £35 per person

Wild Mushroom, Truffle & blue cheese arancini (v)

Mini fish & chips

Pigs in blankets

Cheeseburger sliders with relish

Glamorgan sausage, apple compote (v)

Chicken Satay

Onion Bhaji with Mango Chutney (vg) (gf)

Mozzarella and Sundried Tomato Bruschetta (v)

Dessert Buffet Add Ons - £3 per item.

Chocolate Brownie (v)

Lemon Shortbread, blueberry cream (v)

Chocolate & Hazelnut Truffles (v)

Mini Mince Pies

Ginger loaf, roasted pineapple (vg)