

# Christmas Set Menu

Wednesday & Thursday 5-8:45pm

Friday & Saturday 12-2pm & 5-8:45pm

2 Courses £24

3 Courses £30

- \* Parsnip & ginger soup topped with chestnut pesto, parsnip crisps & coriander (v)
- \* Whipped goats cheese & cream cheese mousse with herbs & garlic, ciabatta croutons, balsamic beetroot, pomegranate, toasted hazelnuts, rocket & tomato jam (v)
- \* Sticky honey & five spice glazed belly pork, black pudding bon bon, celeriac puree, ginger crushed swede, crispy noodles & soy dressing
- \* Seafood selection; mini prawn cocktail, smoked salmon roulade, battered king prawn & smoked mackerel pate crostini

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\* Roast turkey breast, sage, onion & Cumberland sausage meat stuffing, pig in blanket, roast potatoes, cauliflower cheese croquette, honey glazed carrot, savoy cabbage, cranberry sauce & turkey gravy

\* Crispy roast belly pork, grain mustard mashed potato, spiced red cabbage sauteed brussels sprouts with smoked bacon & chestnuts & a mulled cider jus

\* Pan roasted coley fillet, parmentier potatoes, wilted kale & spinach & a mussel, garlic, white wine & thyme cream sauce

\* Mushroom & camembert wellington, cranberry sauce, honey roast parsnip & carrot, roast potatoes & red wine jus (v)

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\* Chocolate orange fudge cake, cointreau & clementine coulis & vanilla ice cream

\* Salted caramel cookie dough cheesecake pot, crumbled honeycomb, creme chantilly & toasted marshmallow ice cream

\* Apple, cranberry & port crumble, spiced fruit coulis & nutmeg custard