



# Festive MENU

## STARTERS

### SOUP (VG)

CAULIFLOWER & NUTMEG SOUP,  
PARSLEY OIL, WARM BREAD ROLL

### CURED TROUT

BEETROOT & GIN CURED SEA TROUT,  
PICKLED CUCUMBER, DILL,

### PORK BON BON

PULLED PORK & BLACK PUDDING  
BON BON, APPLE PUREE, ROCKET

### PROSCIUTTO & FIG

PROSCIUTTO, TORCHED FIGS,  
BLACK OLIVES, MUSTARD DRESSING

### CITRUS DRESSING

### HALLOUMI & POMEGRANATE

GRILLED HALLOUMI, POMEGRANATE SEEDS,  
BLOOD ORANGE, MIXED LEAF, CITRUS DRESSING

## MAIN COURSES

### TURKEY

ROLLED TURKEY WITH HERBS & SMOKED BACON, PIGS  
IN BLANKET, CRANBERRY STUFFING, THYME ROAST  
POTATOES, GLAZED PARSNIPS & CARROTS,  
BUTTERED GREENS, RED WINE GRAVY

### SIRLOIN

ROAST SIRLOIN WITH WHOLEGRAIN MUSTARD,  
YORKSHIRE PUDDING, THYME ROAST POTATOES,  
GLAZED PARSNIPS & CARROTS, BUTTERED GREENS,  
RED WINE GRAVY

### SALMON EN CROUTE

SALMON FILLET LAYERED WITH SPINACH, CREAM CHEESE  
BAKED IN A PUFF PASTRY CASE, CRAB BISQUE,  
SAMPHIRE, BUTTERED NEW POTATOES

### CHESTNUT TART (VG)

PASTRY CASE FILLED WITH CHESTNUT, WILD  
MUSHROOMS, CRANBERRY & VEGAN CREAM  
CHEESE, WILTED KALE, TOASTED PINE NUTS

### PORK BELLY

CRISPY SLOW COOKED PORK BELLY, CREAMED POTATOES,  
GLAZED PARSNIPS & CARROTS, MULLED WINE GRAVY

## DESSERTS

### CHRISTMAS BROWNIE PUDDING

WARM CHRISTMAS PUDDING BROWNIE,  
SWEET BRANDY CREAM

### CHOCOLATE CHEESECAKE (VG)

NUTTY BASE, RICH FILLING,  
MIXED BERRY COMPOTE

### APPLE & RHUBARB CRUMBLE

STEWED APPLE & RHUBARB,  
OAT CRUMBLE TOPPING, VANILLA CUSTARD

### DATE, PECAN & SALTED CARAMEL

CHILLED DATE AND PECAN SPONGE, TOPPED WITH SALTED  
CARAMEL, HONEYCOMB ICE CREAM

### SHERRY TRIFLE

JELLIED FRUIT COMPOTE, SHERRY SOAKED SPONGE,  
VANILLA CUSTARD