

# Festive Menu

## Starters

Cured Seabream *GF*

*Winter Citrus Fruits, Wasabi Yoghurt*

Salad of Crispy Duck *GF*

*Roasted Pumpkin, Quince, Tardivo*

Carpaccio of Beetroot & Pear *GF*

*Whipped Goats Cheese, Sunflower Seeds, Chicory*

Roasted Parsnip & Green Apple Soup *Ve*

*Local Sourdough*

## Mains

Local Roast Turkey *GF*

*Pigs in Blankets, Homemade Stuffing,  
Duck Fat Roast Potatoes, Maple Glazed Carrots &  
Parsnips, Brussel Sprouts, Gravy*

Spiced Lentils & Roasted Vegetables *GF Ve*

*Brazil Nuts, Dukkah, Coconut Milk*

Glazed Scottish Salmon *GF*

*Horseradish, Celery & Pear*

Slow Cooked Beef Cheek *GF*

*Mustard Mash, Seasonal Greens, Heritage Carrot*

## Puddings

Traditional Christmas Pudding

*Proper Brandy Sauce*

Drunken Cheese *GF*

*Cashel Blue Cheese, Celery,  
Mulled Fig Chutney, Oat Cakes*

White Chocolate Panna Cotta *GF*

*Passion Fruit, Raspberry, Candied Pistachio*

Butterscotch Poached Pear *GF Ve*

*Ginger Granola, Thai Basil, Vanilla Ice Cream*

2 Courses - £28 | 3 Courses - £33

