



## Festive Menu

3 courses £36, 2 courses £31

### Starters

Winter squash soup, truffle oil, croutons **(vg)**

Crab & hot smoked salmon salad, pickled fennel, capers

Herb marinated lamb chops, minted yoghurt

Heritage beetroot salad, goat cheese, candied walnut **(v)**

### Mains

*Served with duck fat roast potatoes & a selection of vegetables for the table*

Roasted turkey breast, stuffing, pigs in blankets, gravy

Squash, pine nut & spinach Wellington, olive oil roast potatoes, gravy **(v)**

Salmon wellington, mash, green beans, creamy herb sauce, cress

Roasted duck leg, spiced red cabbage, mulled jus

Beef wellington, Parma ham, truffled wild mushrooms, gravy

### Dessert

Christmas pudding, ice cream

Sous vide poached pear, cinnamon biscuit, caramel sauce

Mango cheesecake, ice cream

Chocolate & salted caramel profiteroles, chocolate sauce, icing sugar



**Vegan and allergy free dishes are available**