



Christmas lunch 6th-20th December

Starter

Wild mushroom and chestnut velouté, chestnut duxelle

Ham hock, balsamic onion chutney, air dried crackling

Three cheese arancini, smoked garlic and cherry tomato sauce

Home-made Beetroot gravadlax, toasted sour dough, salad, lemon dressing

Main

Stuffed turkey ballotine and all the trimmings

Herb crusted hake, braised leeks, saffron potatoes, chive cream

Tagliatelle, roast squash, sage, and pine nuts (vegan)

Braised beef cheek, mustard mash, green vegetables and red wine jus

Dessert

Homemade Xmas pudding, brandy sauce, brandy butter

Lemon posset, mint, meringue, shortbread

Chocolate delice, chocolate soil, cherry compote, cherry gel, vanilla ice cream

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Mince pie Florentine

Lunch

2 Courses: £12.95 or 3 Courses: £15.95