

STARTERS

Celeriac and Brown Butter Soup with herb croutons (V)
Crayfish Cocktail with rocket and watercross salad
Duck Liver Parfait served with melba toast and a
cranberry and onion chutney

MAIN COURSES

Traditional Christmas Turkey with all the trimmings Lamb Shank, garlic mash and seasonal vegetables (£3 supplement)

Pan Roasted Seabass with beurre noisette, with thyme roasted new potatoes

Honey Roasted Butternut Squash, Feta and Cranberry Encroute with seasonal vegetables and mash potato (V)

DESSERTS

Christmas Pudding with brandy sauce

Dark Chocolate Brownie with a Biscoff crumb and

vanilla ice cream

Vegan Cheesecake with mixed berry coulis
A selection of local cheese, with biscuits and
chutney (£3 supplement)