

# Christmas MENU

Monday 1<sup>st</sup> December - Wednesday 24<sup>th</sup> December 2025

## STARTER

Game terrine with prunes, poachers pickle chutney, arran oatcakes (gf\*)

Lightly chermoula spiced sweet potato soup (vg)

Beetroot cured salmon gravadlax, pickled and raw golden and candy stripe beetroot, fennel, cucumber and celery cress salad, lemon and mustard dressing (gf)

## MAIN COURSE

Traditional turkey, breast and boned and rolled leg, stuffing, pigs in blankets, brussel sprouts with chestnuts, roast potatoes, honey roast root vegetables, turkey gravy. Bread sauce and cranberry sauce to accompany (gf\*)

Slow Braised venison shank, mashed potatoes, honey roast root vegetables, braised red cabbage, cavolo nero, Rich venison gravy (gf)

Fillet of Salmon, fine beans, fondant potato, watercress, dill and caper hollandaise (gf)

Spinach, feta and cranberry pitivier, fondant potato, roast squash, brussel sprouts and chestnuts, sauce vierge (v) (vg\*)

## DESSERT

Christmas pudding with Kirsch cherries vanilla ice cream (vg\*)(gf\*)

Sticky toffee pudding with butterscotch sauce and salted caramel ice cream (gf\*)

Chocolate and clementine torte, blood orange sorbet, candied orange zest, (v) (gf)

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Tea and coffee with mini mince pies

2 courses £28.50 | 3 courses £35

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vegetarian vegetarian available vegan vegan available gluten-free gluten-free available