

CHRISTMAS PARTY NIGHT MENU

STARTERS

Honey Roasted Parsnip Soup with Crusty Bread and Parsnip Crisp (V)

Port Slow Cooked Spiced Duck & Chicken Terrine with Tomato & Onion Chutney, Toasted Ciabatta

Dill & Beetroot Cured Salmon Gravlax with Baby Capers, Horseradish Crème and Shallot Roulade

MAINS

Butter Roasted Turkey with Honey Roasted Root Vegetables, Roast Potatoes, Pig in a Blanket, Apricot & Rosemary Stuffing and Cranberry Gravy

Roasted Rolled Pork Belly with Fruity Red Cabbage, Herb Roasted Potatoes and Cider Gravy

Nicoise Superfood Salad with Halloumi and Quinoa, Mixed Seeds and Bulgar Wheat (V)

DESSERTS

Traditional Christmas Pudding with Orange and Brandy Sauce

Hazelnut and Wild Berries Roulade with Strawberry Sauce and Langue de Chat Biscuit

Whiskey Mac Cheesecake with Truffle Layer Whiskey and Ginger Chocolate Cheesecake (GF)

Price **£28.50 per person**

