

# Christmas Menu

## Starter

“Bloody Mary” Prawn Cocktail, Fresh Horseradish, Little Gem, Fish Cracker  
(V) Goats Cheese, Blush Tomato Tart, Puy Lentil Salad, Winter Leaf \*  
Pressed Ham Hock Terrine, Shaved Gherkins, Grain Mustard Dressing,  
Flat Breads

## Main

Roasted Turkey Breast, Olive Oil Roast Potatoes, Pigs in Blankets,  
Braised Cranberry Cabbage, Roasted Roots  
(V) Butter Squash, Ricotta, Winter Green Wellington, Olive Oil Roast  
Potatoes, Roasted Roots, Braised Tomato Jus \*  
Grilled Salmon Fillet, Crushed Potatoes, Caper White Wine Sauce,  
Wilted Greens

## Desserts

Sticky Toffee Pudding, Salted Caramel Gelato, Toffee Sauce  
Dark Chocolate Brownie, Vanilla Gelato, Circa Sprinkles \*\*\*  
Christmas Plum Pudding, Vanilla Custard

Tea, Coffee & Mince Pies

TWO COURSES £20.00 PER PERSON  
THREE COURSES £25.00 PER PERSON

MIN 8 GUESTS

\* Vegetarian \* Vegan \* Gluten Free \* Dairy Free