



# CHRISTMAS MENU

## STARTERS

**Ham Hock Terrine** with red onion marmalade & focaccia crostini

**Citrus Cured Salmon** with horseradish crème fraiche, cucumber & radish **(gf)**

**Goats Cheese** with truffle honey, braised red beetroot & candied walnuts **(v) (gf)**

**Tomato Bruschetta** with fresh basil, garlic, aged balsamic glaze & focaccia crostini  
**(vg)**

## MAIN COURSES

**Roast Breast of Turkey** with roast potatoes, sprouts, braised carrots, red cabbage, stuffing, pig in blanket & red wine gravy **(gf option available)**

**Topside of Beef** with roast potatoes, sprouts, braised carrots, red cabbage, stuffing, pig in blanket & red wine gravy **(gf option available)**

**Roasted Squash & Spinach Wellington** with roast potatoes, sprouts, braised carrots, red cabbage, stuffing & mushroom gravy **(v)**

**Hasselback Squash** with roast potatoes, sprouts, braised carrots, red cabbage, stuffing & homemade gravy **(vg) (gf option available)**

## DESSERTS

**Chocolate Brownie** with chocolate sauce Chantilly cream

**Custard Tart** with mulled chutney and nutmeg **(gf)**

**Vegan Coconut & Lime Panna Cotta** with winter berry compote & orange candy  
**(vg) (gf)**

**Eton Mess** with winter berry compote & Chantilly cream **(v) (gf)**