# Christmas Menu

**Nov 27th onwards**

**Two courses for £20**
**Three courses for £25**

## Starters

Spiced parsnip and apple soup, beetroot crisps with rosemary focaccia (VE)

Alfred Enderby smoked salmon parcel filled with cream cheese, sweet chilli dill with sea salt and paprika crostini

Beef brisket croquettes with coleslaw and spiced hoisin dip

Goat's cheese, beetroot and butternut squash stack with caramelised onion sauce and watercress (V)

## Mains

Roasted turkey ballotine wrapped in pancetta with cranberry and pecan stuffing, pigs in blankets, fondant potatoes, parsnips, bacon and chestnut sprouts, braised chantenay carrots and tenderstem broccoli. Served with sherry gravy (GF*)

Baked halibut en papillote with lemongrass, dill and pink peppercorn, roasted cauliflower, broccoli and carrots. Served with lemon, butter and parsley sauce (GF)

Braised blade of beef, sticky balsamic onions, horseradish mash, tenderstem broccoli and roasted carrots (GF)

Truffled parsnip, hazelnut and sage savoury brioche pudding, roasted cauliflower, broccoli and carrots. Served with hazelnut butter (VE)

## Desserts

Christmas pudding, brandy custard and caramelised hazelnuts (V)

Peanut brownies, roast plum and walnut with honeycomb ice cream (V)

Raspberry and amaretti trifle, rum custard and white chocolate (V)

Vegan chocolate brownie with dairy-free ice-cream (VE)

Cheese board with crostini and sourdough crackers, fig chutney and pickled grapes (V)

*(Choose three from Wild garlic Yarg, Sparkenhoe Red Leicester, Somerset Brie, Cropwell Bishop Stilton, Smoked Lincolnshire Poacher)*

GF: Gluten free | GF*: Gluten free on request | V: Vegetarian | VE: Vegan | VE*: Vegan on request

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