



# Christmas Menu

3 Courses £29.95 | 2 Course £25.95

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**Wild Boar, Pork, Chicken Pate**  
*With Victoria plum onion jam & cracker*

**Beetroot, Goat Cheese Arancini**  
*With carrot, beetroot salad & Black pepper parmesan mayonnaise*

**Jam Jar Prawn Cocktail**  
*Atlantic prawns, avocado, cucumber, baby gem, tomato mayonnaise & shrimp cracker*

**Spicy Blue Hibbard Squash Soup**  
*Topped with green chilli, honey glazed almond & focaccia*

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**Roast Turkey Breast & Chesnut, Onion & Cranberry Stuffing**  
*Roast potatoes, vegetables, cranberry sauce, pig in blanket, Yorkshire Pudding & gravy*

**Honey Glazed Roast Ham**  
*With vegetable, mushroom pot roast & apple, cider sauce*

**Apricot Nut Roast**  
**Pan-fried vegetables with apricot, sunflower seeds & goat cheese**  
*Roast potatoes, vegetables, red currant jelly, Yorkshire pudding & gravy*

**Gnocchi Ripieni**  
*Stuffed with wild mushrooms, garlic, cream, cavolo nero & walnut pesto*

**Peppered Tuna Steak**  
*With bomba rice, yellow, red pepper, chorizo, saffron & tomato relish*

**Rigatoni**  
*Slowly braised wild boar ragu, cooked with red wine & tomato*

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**Christmas Fruit Pudding**  
*Brandy sauce*

**Elderflower & Pomegranate Panna Cotta**  
*Amaretti biscuit*

**Tropical Fruit Trifle**  
Of ginger cake, pineapple, custard, mango, whipped cream & passion fruit

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**Mince Pie**

PLEASE LET OUR STAFF KNOW OF ANY FOOD ALLERGIES  
A discretionary service charge of 10% will be added to your bill

