

CHRISTMAS MENU

3 COURSES £29.95 | 2 COURSES £25.95

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 Hubbard Squash Soup

Topped with green chilli, honey glazed almond & focaccia

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

Moroccan Style Roast

Sweet potatoes, grilled vegetables & onion marmalade

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

Christmas Fruit Pudding

Brandy sauce

Elderflower & Pomegranate Panna Cotta

Amaretti biscuit

Tropical Fruit Trifle

Of ginger cake, pineapple, custard, mango, whipped cream & passion fruit

Mince Pie