



Christmas Table D'hôte 2023

Starters

Soup

Celeriac and apple soup, Chive Crème Fraiche.

Terrine

Game terrine, Cumberland sauce, Onion gel, Onion Brioche.

Goats Cheese

Goats cheese mousse, Salt Baked Beetroot, Pickled golden beetroot, Apple gel, Beetroot Chips

Salmon

Gin Cured Salmon, Gin and tonic gel, Quince jelly, Lemon Balm, Red Chicory.

Mains

Turkey

Slow Cooked Turkey Roulade– Turkey Gravy – Traditional Trimmings

Beef

Slow braised Flat Iron, Confit garlic Chive mashed potatoes, Pan Haggerty, Red Wine Braising juices.

Salmon

Pave of Salmon, sweet potato fondant, Charred Baby gem, minted pea puree, Crispy Pancetta, Pancetta Crème fraiche

Vegetable

Winter root vegetable and lentil wellington, seasonal vegetables, vegetable jus.



Desserts

Pudding

Christmas Pudding, Brandy Sauce, Rum butter.

Chocolate

Chocolate Bread and butter pudding, Sherry, and orange sauce.

Lemon

Lemon posset, macerated Blueberries, meringue, blueberry sorbet.

Cheese board

Selection of 4 local Cheese, Chutney, Grapes Celery & biscuits.

(£4.00 supplement)

Or

(£10 Extra Course)