



## Christmas Menu 2021

### Starters

Scotch egg, black pudding and piccalilli

Potted salmon, cucumber and watercress with a sourdough croute  
(GF available)

Confit duck and apricot terrine, poached pear, roasted chestnuts, toasted brioche  
(GF available)

Blue stilton, red onion and walnut tart with apple and fennel salad (V)

Jerk spiced pumpkin with golden raisins and coconut (GF) (VG)

### Mains

Fillet of salmon, crushed potatoes, chorizo, peas, baby gem, cream sauce (GF)

Fillet of seabass, herb gnocchi, braised salsify, wilted spinach and dill veloute

Butternut squash and mushroom strudel, sweetcorn purée, glazed baby sweetcorn and carrots  
(GF) (VG)

Ballantine of turkey with pork, sage and onion, served with 'pigs in blankets', roast potatoes, honey glazed parsnips, seasonal vegetables and turkey gravy

Beef cheek wellington, Parma ham, horseradish mash, braised red cabbage and red wine jus

### Desserts

Christmas pudding, spiced orange anglaise, toasted nuts (GF Available)

Jersey black butter chocolate tart with chestnut sorbet (GF) (VG)

Poached pear, cinnamon biscuit and caramel

Winter spiced custard tart with cranberry sorbet

A selection of English and French cheeses with biscuits (GF Available)

**£41.50 per person**  
GST included

Please be aware there could be nut traces in some of the ingredients used in the preparation of our menus.  
If you have any dietary requirements please inform your waiter.  
(GF = Gluten Free, VG = Vegan, V = Vegetarian)