



# CHRISTMAS SET MENU

MONDAY 8TH NOVEMBER - FRIDAY 24TH DECEMBER

2 COURSES £24

3 COURSES £30

3 COURSES WITH A GLASS OF PROSECCO £36

## STARTERS

Brie and cranberry tartlet, salad, vinaigrette  
Spiced parsnip soup, homemade bread  
Smoked duck salad, granola, blood orange dressing

## MAINS

Roasted turkey crown, with all the trimmings\*  
Roast gammon, all the trimmings\*, parsley sauce  
Beetroot, red onion and goats cheese pithivier, roasted celeriac,  
redcurrant jus

\*trimmings include - duck fat roast potatoes, pigs in blankets, honey  
roast parsnips, carrots, brussel sprouts with pancetta, braised red  
cabbage, bread sauce, yorkshire pudding & red wine jus

## DESSERTS

Cointreau & candied orange Christmas pudding - brandy butter,  
cream or custard  
Traditional brandy Christmas pudding - brandy butter, cream or  
custard  
Apple and plum crumble, cinnamon ice cream  
Ginger nut trifle, orange and cherry