



# CHRISTMAS MENU

## STARTER

*Turkey tikka massala meat balls, homemade focaccia, with corriander  
& cucumber relish (gf op)*

*Chicken liver, orange & brandy terrine, red onion, sloe gin marmalade with toast  
Roasted red pepper, garlic & tomato soup, basil pesto &  
homemade bread (v, ve)*

## MAIN

*Roast breast of turkey, sage & apricot stuffing, roasted goose fat potatoes, pig in  
blanket, braised red cabbage, roasted parsnips, carrots & sprouts (gf op)*

*Slow cooked venison with cranberries, winter vegetables & creamed rosemary  
mashed potato (gf)*

*Pan fried Shetland salmon, baked bubble & squeak, tenderstem broccoli  
with parsley & mustard sauce (gf)*

*Mixed vegetable tagine, coriander & citrus giant cous cous with crispy kale (ve)*

## DESSERT

*Minted double chocolate brownie, baileys chantilly cream  
& chocolate shard (gf)*

*Spiced orange & Belgium chocolate bread & butter pudding, Madagascan vanilla custard  
and red currants*

*Mulled wine poached pear, toasted almonds  
& winter berry compote (ve)*

2 COURSE £21.95

3 COURSE £26.95

