



Three Course Menu

£44.95 PER PERSON | PRE ORDER REQUIRED

Starters

Roasted Parsnips & Pear Soup (AGF)

Served with white sourdough and butter

Duck Liver & Orange Pate

Served with rustic sourdough and butter

Thai Salmon & Cod Fishcake

Served with chive veloute and pickled shallots

Mains

Traditional Turkey Dinner

Served with roasted potatoes, winter vegetables, stuffing, Yorkshire pudding and red wine jus

Confit Duck Leg (GF)

Served with mixed lentil ragout, butter fried kale and roasted new potatoes

Squash, Brie, Beetroot & Truffle Tart (GF)

Served with roasted mediterranean vegetables and baby potatoes

Desserts

Christmas Pudding

Served with clotted cream

Mademoiselle White Forest Roulade

Served with fresh berries and coulis

Sticky Toffee Pudding (GF)

Served with clotted cream