# **Christmas Menu 2025**

### Caramelised Onion and Madeira Soup

Gruyère gougères (veo,gfo)

**Smoked Salmon and King Prawn Cocktail**Baby gem, avocado, tomato, Marie rose sauce, focaccia crisps (gfo,dfo)

**Chicken Liver Parfait**

Winter spiced chutney, toasted focaccia (gfo)

**Crispy Goats’ Cheese and Heritage Tomato Salad**Tomato and Basil dressing (v,gf)



**Roast Turkey Breast**

Traditionally served with homemade sausage stuffing, roast potatoes, honey glazed carrots, pigs in blankets, brussel sprouts, parsnip puree, Yorkshire pudding & rich red wine gravy (gfo,df)

**Half Roasted Squash**

### Cranberry & raisin stuffing, roast potatoes, glazed carrots, brussel sprouts, rich red wine gravy (veo,v,gf)

### Cauliflower Risotto

Crispy cauliflower, harissa oil, spiced pumpkin seeds (ve,df,gf)

### Tandoori Cod

Onion bhaji crumb cauliflower arancini, pan-butter emulsion, tender-stem broccoli (dfo)
**Tournedos Rossini**
Fillet steak, seared duck liver, brioche, shaved truffle, braised kale, cranberry Madeira jus (gfo)
**Confit Duck Leg**
Polenta mash, tender-stem broccoli, crispy onion, red wine jus (gf,df)



**Traditional Plum Pudding**

Lashings of brandy sauce and fresh marmalade (v)

**Dark Chocolate Torte**

Vanilla ice cream (v,gf)

**Poached Pear Cheesecake**

Mulled wine jelly (v)

**Treacle Tart**

With vegan vanilla ice cream (ve)



**2 Courses £29.95 / 3 Courses £35.50**

 **A discretionary 10% contribution to our tip jar will be added to your bill.
All gratuities are divided fairly between staff with no administrative deductions.**