

## CHRISTMAS MENU

## **STARTERS**

Butternut squash soup - served with homemade bread **V**Wild mushroom - stilton, walnuts, brioche **V**Chicken liver & duck pate - fig chutney, croutons

Scallop - chorizo, apple, celeriac purée (£2.50 supplement)

Twice baked goat's cheese soufflé - walnut dressing **V** 

## + MAINS

Stuffed turkey breast - traditional garnish

Roast hake - parmentier potato, shallots, capers

Braised blade of beef - celeriac, remoulade, red wine

Gressingham duck breast - potato pavé, beetroot, jus

Open lasagne - butternut squash, parmesan, pine nut, pesto 

Nut, spinach & cranberry roast - roast potatoes & roast vegetable jus

## **DESSERTS**

Dark chocolate deluxe - caramel, honeycomb ice cream

Apple tart tatin - vanilla ice cream

Lemon tart - vanilla ice cream

Christmas pudding - brandy sauce

North cheeseboard - celery, grapes, biscuits (£2.50 supplement)

Lunch £23.95 two course | £29.95 three course Dinner £32.50 three course

If you have any food allergies please inform our serving staff