



CHRISTMAS MENU

STARTERS

Ham Hock Terrine with red onion marmalade & crostini

Citrus Cured Salmon with horseradish crème fraîche & cucumber **(gf)**

Goats Cheese with red beetroot, candied walnuts & an olive tuile **(v) (gf)**

Tomato Bruschetta with fresh basil, garlic & aged balsamic glaze **(vg)**

MAIN COURSES

Roast Breast of Turkey with roast potatoes, sprouts, braised carrots, red cabbage, stuffing, pigs in blankets & homemade gravy **(gf)**

Topside of Beef with roast potatoes, sprouts, braised carrots, red cabbage, stuffing, pigs in blankets & homemade gravy **(gf)**

Vegetarian Wellington with roast potatoes, sprouts, braised carrots, red cabbage, stuffing & homemade gravy **(v)**

Hasselback Squash with roast potatoes, sprouts, braised carrots, red cabbage, stuffing & homemade gravy **(vg) (gf)**

DESSERTS

Chocolate Brownie with chantilly cream **(gf option available)**

Custard Tart with mulled chutney

New York-style Vegan Cheesecake with berry compote **(vg) (gf)**