

# Christmas Menu

2018

2 courses- £19.95

3 courses- £23.95

## Starters

Roasted Red Peppers, Tomato and Basil Soup (V) GF\*

Salmon Gravlox with Pickled Cucumber, Rocket Salad, Grilled Sour Dough Bread GF\*

Smoked-Duck Salad with Walnuts, Honey Dressing GF

## Main Course

Traditional Roast Turkey GF\*

Pigs in Blankets, Sage and Onion Stuffing, Roast Potatoes,  
Turkey Gravy

Roast Rump of Lamb GF

Dauphinoise Potatoes, Madeira sauce

Beef Cheeks Cooked in Red Wine GF

Cauliflower Purée, Crispy Potatoes, Bacon & Hazelnuts

Forest Mushroom Ravioli with Blue Cheese Sauce, (V)

Roasted Mushrooms and Peppers, Spinach and Parmesan, Truffle Oil

Roast Almond-Crusted Trout with Leek and Lemon Cream (*boneless*) GF

Garlic and Caper New Potato

*All main courses come with seasonal vegetables*

## Dessert

Our Traditional Christmas pudding, Brandy Butter GF

Caramelized Apple & Amoretti Tart, Almond Ice Cream

Chocolate & Rum Roulade, Vanilla Ice Cream GF

**GF** *Gluten free*

**GF\*** *can be cooked gluten free or gluten free bread available please ask*

**V** *Vegetarian*

*Although every care is taken we cannot guarantee any of our dishes are 100% nut free*