

# CHRISTMAS PARTY

## STARTERS

### HONEY ROAST PARSNIP AND APPLE SOUP (V)

with sourdough bread and cinnamon butter



### DUCK LIVER AND D'ARENBERG RARE TAWNEY PARFAIT

with spiced apple and pear jam, Melba toast



### SMOKED SALMON WITH CAPERS,

parsley, red onion, crème fraiche and hard-boiled egg and chia bread.



### WILD MUSHROOMS AND BLACK GARLIC (V)

#### ON SOURDOUGH TOAST

with a poached egg and chive oil

## MAINS

### ROAST BRONZE NORFOLK TURKEY

with an apricot stuffing, duck fat roast potatoes.

Seasonal veg and a red wine and thyme gravy



### GRILLED FILLET OF BEEF

with dauphinoise celeriac and kale, red wine sauce  
and truffle butter.



### PAN FRIED SEABASS

with new potatoes and roast squash,  
pea shoots and a tomato vinaigrette



### BAKED SQUASH AND PEARL BARLEY STEW (V)

with wild rice, apricots, Caribbean coconut sauce and spinach

## DESSERTS

### HOME MADE PLUM PUDDING

with brandy crème Anglaise



### DARK CHOCOLATE, SANTA TERESA RUM AND RAISIN MOUSSE

with bourbon crème fraiche



### LEMON AND LIME

posset with short bread



### BAKED WHITE CHOCOLATE AND RASPBERRY CHEESECAKE

with raspberry and champagne compote

(V) = VEGETARIAN

2 COURSE

£24.50

3 COURSE

£28.95