

# Christmas Menu

## Starters

**Roast cauliflower soup** VE, GF

**Chicken liver parfait**

red onion chutney, toasted brioche (GF available)

**Grilled mackerel fillet**

pickled shallots, orange dressing GF

**White wine poached pear**

Kentish blue, candied hazelnuts, watercress V,GF (VE available)

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## Mains

**Roast turkey breast**

pigs in blankets, sage stuffing,  
roast potatoes,  
sprouts, root vegetables, gravy GF, DF

**Slow cooked lamb shank**

potato gratin, sprout tops, carrot, rich jus GF

**Salmon supreme**

baby potatoes, tender stem broccoli, chimichurri GF, DF

**Salt baked celeriac steak**

roast potatoes, sprouts, root vegetables, gravy GF, VE

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## Desserts

**Traditional Christmas pudding**

brandy sauce GF

**English cheese & biscuit selection**

celery, grapes, chutney (GF available)

**Black Forest gateaux** GF

**Passionfruit parfait**

coconut rum poached pineapple,  
white chocolate GF

**Coffee and Mince pies**



For allergen advice please ask your server. We do take additional measures when told about allergens. However, while we do our best to reduce the risk of cross-contamination, we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.