

## CHRISTMAS 2020

Three courses £30 per person

### STARTERS

Roast celeriac soup, truffle oil

Chicken liver parfait, house pickles, toasted sourdough

Beetroot cured salmon, horseradish crème fraîche, pickled cucumber

Winter root salad, beetroot, clementine, carrot, almond, chicory, goats cheese, citrus dressing

### MAIN COURSES

Traditional roast turkey, heritage carrots, sprout tops, pigs in blankets, roast potatoes, sage, pork and cranberry stuffing

Braised short rib of beef, creamy mashed potatoes, roast carrots, sprout tops

Nut roast, heritage carrots, sprout tops, roast potatoes, chestnut & mushroom gravy

Fish pie, salmon, haddock, prawns, sprout tops

### DESSERTS

Christmas pudding, brandy butter

Lemon tart, crème fraîche, raspberry coulis

Christmas mess, clementine, pomegranate, toasted almonds

Selection of cheese, crackers, house chutney *sup* £2

Please note that our dishes may contain allergens, please notify a member of staff if you have any allergies.

A10% service charge will be added to your final bill.