



### Starters

## Christmas Menu 2020

3 courses £26

2 courses £20 (Lunchtime only)

**Smoked ham hock terrine** served with tomato chutney and sourdough toast (DF, GFa)

**Celeriac and truffle soup** served with warm bread (GFa)

**Gin cured salmon** with treacle bread and horseradish and dill crème fraiche (GFa)

**Sundried tomato and mozzarella arancini** with spiced tomato and basil salsa and rocket salad (GF)

### Mains

**Roasted crown of turkey** served with roast potatoes, tenderstem broccoli, pigs in blankets, Brussels sprouts, cranberry stuffing, roasted root vegetables and red wine gravy (GF, DF)

**Pan seared duck breast** served with a plum and port sauce, fondant potato, tenderstem broccoli and salt roasted plum (GF, DF)

**Pan seared hake** with samphire and chorizo, new potatoes and clam butter sauce (GF)

**Butternut squash, sweet potato and beetroot wellington** served with roast potatoes, tenderstem broccoli, Brussels sprouts, roasted root vegetables and red wine gravy (VE, GF)

**Crispy pork belly** with burnt apple puree, dauphinoise potatoes, tenderstem broccoli and a whisky cream (GF)

### Desserts

**Christmas pudding** with vanilla custard

**William & Florence mixed berry trifle**

**Warm chocolate brownie** with salted caramel sauce and peanut butter ice cream

**Cheese and biscuits** with pickled grapes, onion chutney and crackers (£3 supplement)

**Spiced apple crumble** with vanilla ice cream (GF, VEA)