



# Festive MENU

## STARTERS

- Roasted Plum Tomato & Sweet Potato Soup**, served with a freshly baked roll 'VE' \*
- Pressed Chicken, Ham & Tarragon Terrine**, wrapped in Parma ham with sweet red onion chutney 'GF'
- Prawn & Crayfish Cocktail**, served with sun-blushed tomatoes, lemon and farmhouse bread \*
- Grilled Goat's Cheese Salad**, served with marinated balsamic onions 'V' 'GF'

## MAIN COURSE

- Traditional Roasted Turkey**, served with chestnut and cranberry stuffing, pig in blanket, bread sauce, roast potatoes and a rich roast gravy \*
- Pan-Seared Lamb Rump**, served with a bubble & squeak potato cake, redcurrant and thyme jus \*
- Fillet of Plaice**, served with salmon mousse, saffron potatoes, lemon and dill sauce 'GF'
- Roasted Root Vegetable, Spinach & Sun-Blushed Tomato Filo Parcel**, served with a tomato and basil sauce 'VE'

## DESSERTS

- Traditional Christmas Pudding with vanilla ice cream**, served with brandy custard \*
- Vanilla Panna Cotta**, served with spiced apricot and fig compote 'GF'
- Chocolate Sponge Pudding**, served with mint choc chip ice cream and chocolate sauce
- Raspberry Frangipane Tart**, served with vanilla ice cream 'VE'

\* Can be made Gluten Free on Request