



Festive Dinner 26

From £60 per person

Starters

Smoked ham hock terrine, fennel chutney, fennel & watercress, lavash crisp

Roasted heritage beetroots, clementine, toasted hazelnuts, torched goats' cheese, hazelnut dressing (V)

Roast parsnip soup, granny smith apple, curry oil, parsnip crisps (VE)

Mains

Roasted Turkey breast with Cranberry, Chestnut & sausage meat stuffing, fondant potato, roast carrot, sprouts, parsnip puree & crisp bacon

Butternut squash & sage wellington, fondant potato, roast carrot, sprouts, parsnip puree & crispy sage (V)

Pan roast salmon, courgette & black olive tart, courgette puree, lemon & keta beurre Blanc

Desserts

Chocolate & cherry Gateaux, after eight ice cream, sour cherries & almond crumb (V)

Sticky Christmas toffee pudding, honeycomb ice cream, sugared red currants (V)

Spiced eggnog custard tart, blood orange sorbet, speculaas crumb (V)

Tea & Coffee