

CHRISTMAS MENU

SELECTION OF CANAPES ON ARRIVAL

TO BEGIN

Sweet potato falafel, roasted pepper coulis, dukkha, micro coriander (vegan) (Low gluten)

Home cured salmon, Granny Smith and fennel slaw, horseradish crème fraiche (Low gluten)

Chicken liver parfait, brioche toast, pear chutney

Grilled peaches, burrata, pickled cucumber, micro basil, toasted pine nuts, chilli oil

MAIN EVENT

Turkey Ballantine, roast potatoes, carrot puree, sausages and bacon, sage stuffing, charred sprouts, cranberry gel, turkey gravy

Beef feather blade, mashed potatoes, baked carrot, blackened tender stem, chestnut mushroom & ale sauce (Low gluten) (Dairy free)

Seared salmon supreme, tarragon new potatoes, seasonal greens, white wine reduction, puff pastry twirl

Purple potato nut roast, carrot puree, charred sprouts, fried kale, cranberries, vegan gravy (vegan)

TO FINISH

Sticky toffee pudding, stout butterscotch, clotted cream ice cream

Traditional Christmas pudding, brandy cream, red currants

Bailey's mascarpone, roasted white chocolate crumb, raspberry compote, micro mint
(Dairy free & Low gluten)

Mellington winter berry Eton mess (Low gluten)

Compressed rum pineapple, lime and coconut cream (Vegan)

Mince pies & Coffee

Three Courses £37.95 per person Two Courses £29.95 Per Person