



FESTIVE DINING MENU

STARTERS

Ham Hock Terrine

Toasted Sourdough, Piccalilli

Salmon Gravlax

Celeriac Slaw, Pickled Beets, Crème Fraîche

Squash Soup VE

Crispy Sage, Toasted Hazelnuts

MAINS

Bacon Turkey Parcel

Traditional Garnish, Pigs in Blankets, Turkey Gravy

Bream Fillet

Gnocchi Arrabbita, Mixed Shellfish, Salsa Verde

Forest Mushroom & Nut Loaf VE

Tenderstem Broccoli, Cranberry Relish, Vegan Gravy

DESSERTS

Christmas Pudding

Brandy Custard

Baked Cheesecake

White Chocolate & Cranberry, Clementine Sorbet

Lemon Posset VE

Lemon Thyme Shortbread