



# CHRISTMAS MENU 2019

## Starter

Roasted butternut squash soup, toasted pumpkin seeds  
Wild mushroom, celeriac & sage tart, rocket & shaved parmesan  
Grilled goats cheese, roasted beetroot & chicory salad, walnut vinaigrette  
Slow cooked ham hock and smoked chicken terrine, Christmas chutney & toasted sourdough  
John Ross smoked salmon, potato blini, beetroot & horseradish relish, sour cream

## Main

Roasted crown of turkey, Cumberland chipolata, bacon wrapped thyme & chestnut stuffing, duck fat roasted potatoes, bread sauce, cranberry sauce & gravy  
Twice cooked free range pork belly, crackling, spiced quince & apple compote, creamy mash, grain mustard & cider jus  
Slow braised beef 'Bourguignon', pancetta lardons, button mushrooms, baby onions & potato gratin  
Pan fried fillet of seabass, asparagus, pea & mint risotto, balsamic roasted cherry tomatoes  
Vegan haggis, sweet potato, spinach & field mushroom Wellington, tenderstem broccoli, tomato & red pepper sauce  
All served with fresh vegetables

## Pudding

Homemade Christmas pudding, clotted cream, mulled wine syrup, brandy sauce  
Sticky toffee pudding, treacle toffee sauce, vanilla ice cream  
Passionfruit crème brûlée, lemon shortbread biscuit  
Banoffee sundae, banana and butterscotch ice cream, chocolate ice cream, toffee, granola crunch, hot chocolate fudge sauce  
Fresh pineapple, raspberries, blueberries & mint, blackcurrant sorbet  
British farmhouse cheeses, Christmas chutney & biscuits

**Three Courses - £30.95 (service not included)**

This menu is for advance bookings only and runs from Thursday 28th November to Monday 23rd December. It is not available on Sunday lunchtimes.