



Christmas Party Menu

Cheers!

Christmas Cheer Royale £8.50
Gusbourne Brut Reserve £12.00

Starters

Truffled leek and potato soup with crusty bread (v) (gfo)
Smoked trout pate with lemon and capers, brown bread and butter (gfo)
Smoked duck, chicory and pomegranate salad (gf)
Beetroot, whipped ricotta and walnut tart with dressed watercress (v)

Mains

Roast Turkey, sage and onion stuffing, pigs in blankets, rosemary and garlic roasted potatoes, glazed parsnips, buttered seasonal vegetables, served with, cranberry sauce, red wine jus (gfo)
Pumpkin seed and chestnut nut roast, sage and onion stuffing, garlic roasted potatoes, glazed parsnips, buttered seasonal vegetables, served with cranberry sauce, vegetable jus (v) (gfo)(vgo)
Roasted Salmon on sweet confit pepper and vine tomato, crushed new potatoes (gf)
Slow roasted belly pork on braised butterbeans and buttered greens (gf)

Dessert

Warm Christmas Pudding with brandy Chantilly cream (v)
Salted caramel and chocolate tart with vanilla ice cream (v)
Vanilla crème Brûlée and shortbread biscuit (v) (gfo)
Mulled wine poached pear with toasted almonds and vanilla ice cream (gf) (v)
Stilton cheese board, with biscuits, chutney, celery, fruits (v)

Mince pies (v)

£39.50 per person (3 course)

(v) suitable for vegetarians

(vg) suitable for vegans

(gf) gluten free

(gfo) gluten free option available – please request on booking

(vgo) vegan option available please request on booking

