



FESTIVE HOLIDAY MENU

£38 PER PERSON

STARTER

Duck Parfait, Orange and Port Jelly, Sticky Date Chutney Toasted Brioche
Slow Roasted Butternut Squash Soup, Truffle
Trio of Gordon's Pink Gin Cured Salmon, Roulade, Hot Smoked Salmon, Caper
Berries, Garlic, Lemon Gin Dressing
Fig Pear and Blue Cheese Tartlet Balsamic, Shallot and Walnut Salad,
Mulled Wine Reduction Dressing

MAIN

Roasted Appledore Kent Turkey, Goose Fast Roast Potatoes, Honey Glazed Parsnips &
Carrots, Sprouts, Cumberland Pigs in Blankets
Poached Monkfish & Smoked Mackerel Dumpling in a Broth of Leek Sweetcorn
and Red Pepper
Pan Roasted Duck Breast, Shredded Sprouts, Honey Roasted Carrot, Chestnut and Bacon,
Black Cherry, Brandy Sauce
Braised Barnsley Lamb Shank Madeira, Creamy Mash, Wilted Greens
Madeira Onion Gravy
King Oyster Mushroom, Baby Onion, Thyme Casserole, Buttered Mash, Wilted Greens Winter
Roasted butternut squash, Quinoa, Vegan Cheese, Pomegranate, Heirloom Beetroot,
Walnut Dressing (VG)
Wild Mushroom Risotto, Vegan Cheese (VG)

PUDDING

Christmas Pudding, Butterscotch Sauce
Triple Glazed Citrus Lemon Tart, Chantilly Cream
Selection of Cheeses, Spiced Apple Chutney & Biscuits
Raspberry & Organic White Chocolate Cheesecake Mulled Berry Compote, Raspberry Sorbet
Mulled Red Wine Poached Pear, Winter berries, Vanilla ice Cream (VG) 6.5
Winter Fresh fruit Salad 6.5 (VG)

Tea & Coffee Organic Blood Orange Dark Chocolate Truffles £3.8 extra