

CHRISTMAS DINNER

Spiced butternut squash soup with crème fraîche (v, GF)

Pressed Mediterranean vegetable terrine with roasted tomato dressing (v, GF)

Fine tart of pigeon with black pudding and red onion and port reduction

Poached and smoked salmon rillettes with tapenade croûte
(gluten free if ordered without croûte)

Pheasant roulade with potato and chestnut terrine and Madeira wine sauce (GF)

Pan-fried sea bream with potato rostī and sweet and sour peppers (GF)

Tournados of pork with fondant potato, Parisienne of apple and Calvados sauce (GF)

Wild mushroom risotto with truffle oil and parsnip crisps (v, GF)

All mains served with a selection of seasonal vegetables

Steamed plum pudding with brandy ice cream and amaretto syrup (v)

Almond nougat cassata with raspberry coulis (v, GF)

Lemon posset and gingerbread (v)

Coffee/tea served with truffle

£21.50

(v) indicates dish is suitable for vegetarians.

(GF) indicates dish is gluten free.