

CHRISTMAS LUNCH

Potage paysanne (*hearty vegetable soup*) (v, g)

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

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*)

Roast turkey with chestnut ballotine, chipolata and jus lie (g)

Naturally smoked haddock with wilted spinach and leek and tomato butter sauce (g)

Loin of pork with braised red cabbage and cider jus (g)

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

All mains served with a selection of seasonal vegetables

Steamed plum pudding with rum sauce (v)

Cinnamon meringue with rumtopf and Chantilly cream (v, g)

Vanilla crème brûlée with pistachio ice cream and praline (v, g)

Coffee/tea and mince pie

£16.50

(v) indicates dish is suitable for vegetarians.

(g) indicates dish is gluten free.