***Starters***

**Celeriac, Hazelnut & Nutmeg Soup** with Fresh Baked Bread Roll & Butter *(v) (n)*

**Salmon Ceviche** Citrus Cooked Salmon on Mixed Leaf Salad with Baby Gem

**Wild Mushroom Pâte** with Melba Toast & Whisky Onions *(vf)*

**Deep Fried Breaded Brie** with Honey & Balsamic Drizzle, Spiced Cranberry Chutney *(v)*

**Ham Hock Terrine** with Shallot & Scotch Whisky Compote

***Mains***

**Traditional Roast Turkey** with Seasonal Vegetables, Roast Potatoes, Honey Roast Parsnips, Pork & Apple stuffing, ‘Pigs in Blankets’, Homemade Traditonal Gravy

& Spiced Cranberry Chutney

**Spinach & Nut Cutlet *(V)*** with Seasonal Vegetables, Roast Potatoes, Honey Roasted Parsnips, Herb & Onion Stuffing, Vegetable Gravy & Spiced Cranberry Chutney *(v) (n)*

**Pan Roasted Cod Loin** with Minted Pea Mash and Rich Tomato & Shelled Mussel Stew

**Curried Cauliflower & Lentil Bundt Cake** with Mango Chutney, Fruit Slaw Salad,

Homemade Chapati and Spiced Tomato Pickle ***(vf)*** *(n)*

**Pan Seared Duck Breast** with Potato Dauphinoise, Fresh Grilled Chicory

and Apple & Pomegranate Sauce

**Sirloin Steak;** Seared6oz, with Roasted Plum Tomato, Flat Mushroom,

Homecut Chips & Rosemary & Garlic Butter

*(£2 supplement)*

***Desserts***

**Traditional Christmas Pudding** with Homemade Brandy Sauce *(n)*

**Plum & Apple Crumble** with a Classic Almond Topping and Custard *(n)*

**Dark Chocolate Fondant** with a Gooey Centre, Vanilla Ice Cream & Raspberry Coulis

**Selection of British Cheeses** with Traditonal Biscuits & Plum Chutney

*(£1.50 supplement)*

***Two Courses… £19.95***

***Three Courses… £22.95***

***A deposit of £10 per person is required for all bookings***