

## Christmas Lunch Menu

### Starters

Sweet potato and Butternut squash soup with parsnip crisps (V + G/F)

Chicken and ham hock terrine with toasted brioche, red wine and blackberries

Filo pastry case filled with woodland field mushrooms and caramelised red onion (V)

Oak smoked salmon and prawns with celeriac remoulade, confit tomatoes and balsamic glaze (G/F)

### Mains

Roast turkey crown, pigs in blankets, cranberry port sauce and smoked bacon shallot gravy

Baked cod in a fennel and red onion parmesan crust with a prosecco and dill sauce

Beetroot, parsnip and fennel gratin (V + G/F)

All served with festive vegetables

### Desserts

Christmas pudding with rum sauce

Blueberry cheesecake with maple syrup figs and berries (V)

Winter fruit salad (V + G/F)

Chocolate and Hazelnut brownie in a hot chocolate sauce with vanilla ice cream and chocolate curls

Cranberry, raspberry and orange meringue roulade (G/F)

Cheese board (£2 supplement)

**3 courses £20**

**2 courses £16.50**

V = VEGAN

G/F = GLUTEN FREE