



# C H R I S T M A S M E N U

3 COURSE DINNER £38

## STARTER

Jerusalem artichoke soup, hazlentut & white truffle oil (GF)

Cornish Salmon gravlax, fennel & citrus salad,  
cream cheese & dill oil (GF)

Wild mushroom croquette, white bean hummus, roasted cashews  
(V.E) (DF)

Confit duck terrine, orange, chicory, marmalade & crostini (DF)

## MAIN

Roast Striploin of Hurst Farm, Slimbridge beef  
Yorkshire pudding, horseradish sauce

Roast Turkey of Caldicott farm Chepstow  
bacon rolled chipolata, sage & onion stuffing, rich turkey gravy

Vegetarian Wellington  
cherry & rosemary sauce (VE)(DF)

Cornish Hake  
roasted cauliflower steak, curried chickpea & mussel sauce,  
crispy kale (GF)

*All the above are accompanied with roast potatoes, honey glazed  
parsnips, carrot & swede puree, broccoli & leek gratin & buttered  
baby brussel sprouts*

## DESSERT

Christmas pudding, brandy sauce

Sticky toffee pudding, caramel sauce, vanilla ice cream

Chocolate brownie, banana and butterscotch ice cream, beet powder

Blood orange posset, coconut mascarpone, cinnamon shortbread