

# Christmas Menu

1st - 24th December (excluding Sundays) 2 Courses £28.95 3 Courses £33.95

## STARTERS

### **V** Honey Roast Parsnip Soup

With truffled creme fraiche and cheese straws

### Ham Hock Croquettes

With black pudding purée and cider sauce

### **VEGAN GF** Pear, Fig & Walnut Winter Salad

With candied walnuts and honey and lemon vinaigrette

### Salmon Pâté

With crostini and roasted fennel purée

## MAIN COURSE

### Hand Carved Turkey

With lemon & thyme stuffing, roast potatoes, Yorkshire pudding, pigs in blankets, honey roast carrots, braised red cabbage, parsnips, Brussels sprouts and a rich turkey gravy (GF available)

### **GF** Maple Glazed Slow Roasted Ham

With caramelised shallot mash, winter root vegetables and cider jus

### **GF** Pan Fried Salmon

With Champ mash, tenderstem broccoli and beurre blanc

### **VEGAN** Root Vegetable Wellington

With roast potatoes, tenderstem broccoli, honey roast carrots and parsnips

## DESSERT

### **GF** Traditional Christmas Pudding

Filled with mixed vine fruits & nuts, served with brandy sauce (vegan option with ice cream)

### **V** White Chocolate & Irish Cream Tart

With Chantilly cream

### **V** Cheese and Biscuits

Taw Valley mature cheddar, Bishop Blue Stilton & Brie with marinated grapes, chutney & biscuit selection

### **VEGAN GF** Gin & Raspberry Cheesecake



*Preorder and £10 per head non refundable deposit required for all Christmas reservations. Please advise any gf/vegan options*