

DINE • DANCE • DREAM

# CHRISTMAS 2023 DINNER MENU

#### appetiser

#### **Duck & Orange Pate**

date & apple chutney, toasted brioche
GF bread available

Winter Vegetable & Potato Soup V VE GF

## Smoked Salmon & Crayfish Tails GF

little gem, marie rose sauce, bloody mary salsa

## Avocado & Baby Plum Tomato V VE GF

spicy vegetable quinoa, maple & cumin dressing, beetroot glaze

#### main course

served with brussels sprouts & thyme carrots

#### **Traditional Roast Turkey**

sage, onion & apricot stuffing, pigs in blankets, rosemary roast potatoes, roast parsnips, roasting jus

GF without stuffing

#### Pork Escalope in Panko Crumb

braised savoy cabbage, mushroom & madeira jus, sage & onion mash

## Slow braised Featherblade Steak GF

roasted roots, truffle oil mash, forestiere sauce

#### Cod Fillet with a Lemon & Dill Crust GF

pea puree, herb roasted new potatoes, thermidor velouté

## Roasted Vegetable & Cranberry Roast V VE GF

carrot & swede puree, new potatoes, herb gravy

## dessert

## Traditional Christmas Pudding $\lor$

chef's boozy brandy sauce

# Chocolate, Caramel & Honeycomb Cheesecake $\lor$

caramel sauce, chocolate blossoms

#### Vegan Cheesecake VE GF

vegan chocolate sauce

Lemon Sorbet with Mango Coulis V VE GF

#### **Trio of Cheese**

served with celery, grapes, Christmas chutney & biscuit selection GF biscuits available

Fresh Filter Coffee available on request