

CHRISTMAS MENU 2025

appetiser

Farmhouse Pate

apple & brandy chutney, toasted ciabatta (GF Bread Available)

Shrimp Cocktail GF

little gem lettuce, marie rose sauce, smoked paprika, cherry tomatoes, lemon wedge

Greek Salad V VE GF

marinated black olives, red onion, cherry tomatoes, plant based 'feta'
mint & oregano oil

Smoked Applewood Cheese, Pear & Beetroot Salad V VE GF

mixed leaves, beetroot glaze

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### main course

#### Traditional Roast Turkey GF

sage, onion & apricot stuffing, pigs in blankets,  
roast potatoes, brussels sprouts, thyme carrots, roast parsnips, roasting jus

#### Pork Escalope in Panko Crumb

braised red cabbage, apple & mushroom jus, herb roasted new potatoes

#### Slow Braised Featherblade Steak GF

roasted roots, herb mash, forestiere sauce

#### Baked Salmon Fillet with a Tarragon Lemon Crust GF

pea puree, herb roasted new potatoes, thermidor sauce

#### Roasted Vegetable & Cranberry Roast V VE GF

brussels sprouts, carrots, herb roasted new potatoes, herb gravy

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dessert

Traditional Christmas Pudding V

chef's boozy brandy sauce

Baked Vanilla Creme Brulee Cheesecake V GF

ginger biscuit base, mulled berry compote

Prosecco Sorbet V VE GF

Trio of Cheese

served with grapes, Christmas chutney & biscuit selection

GF biscuits available

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Fresh Filter Coffee available on request