

## **STARTERS**

Pressed Chicken & Pancetta Terrine with Apricot Chutney, Seasonal Leaves, Artisan Bread & Herb Oil

Roasted Mushroom & Caramelised Onion Bruschetta with Arugula Salad & Herb Oil (Vegetarian)

Spiced Corn & Potato Broth (Vegan) (GF) (DF)

## **MAINS**

Turkey Paupiette with Cranberry Stuffing, Duck Roasted Potatoes, with Festive Vegetables & Turkey Gravy

Braised Bourbon Beef, Pommes Puree, Seasonal Winter Vegetables

Spiced Bean & Vegetable Chilli Served on Roasted Butternut Squash Cup (Vegan) (GF) (DF)

## **DESSERTS**

Christmas Pudding with Brandy Sauce

Baked New York Cheesecake Served with Chantilly Cream, Raspberry Sorbet

Winter Berry Eton Mess Fool (Vegan) (GF) (DF)

RESTAURANT MENU 2 COURSE £26, 3 COURSE £32 SERVED 1-24 AND 26-30 DECEMBER 2024

**BOXING DAY £10PP SUPPLEMENT**