CHRISTMAS DINING

Available 20th November - 24th December

STARTERS *A festive platter to share*

Pigs in Blankets cider & mustard glaze gf

Asian Fried Chicken marinated in buttermilk, served with a soy, ginger & chilli glaze, sesame seeds

Baked Camembert with garlic, fresh rosemary & thyme, drizzledwith honey served with toasted sourdough

Tempura King Prawns with chipotle chilli jam

Charred Tenderstem Broccoli dressed with chermoula, lemon & cumin yoghurt, pickled red chilli, golden raisins vg gf

Whipped Feta & Hot Honey served with warmed flatbread v

gf and vegan starter options available

MAINS

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The Cosy Christmas Pie roast turkey & smoked ham hock pie with creamy confit garlic mash, maple & rosemary roast carrots and parsnips, spiced red cabbage, pig in blanket, red wine gravy

Slow-roasted Pork Belly treacle-cured pork belly on a bed of creamy confit garlic mash, spiced red cabbage, with red wine gravy, rosemary salt, apple sauce gf

Camembert & Mushroom Wellington portobello, chestnut & cep mushrooms, gooey camembert fondue centre, smashed sage potatoes, maple & rosemary roast carrot, tenderstem broccoli, mushroom & sherry sauce v

Fish Pie cod, smoked haddock and king prawns poached in a white wine cream sauce and topped with buttery mash, served with sautéed peas gf

Roasted Squash & Kale Risotto drizzled with coriander oil vg gf

DESSERTS -



Orange & Cointreau Crème Brûlée with a mulled wine Chantilly cream, shortbread crumble v

gf option available

Chocolate Truffle Bar served with a coconut & vanilla ice cream snowball v

Traditional Christmas Pudding served with lashings of brandy sauce v

Lemon & Raspberry Semifreddo lemon & raspberry parfait with raspberry coulis, topped with raspberries vg gf

Cheese Plate Long Clawson stilton, Croxton Manor cheddar, Normandy camembert, served with oatcakes, hot honey, grapes, plum & apple chutney, pickled red cabbage gf

This is a sample menu

