

CHRISTMAS DAY 2021

80 PER PERSON

STARTER

smoked mackerel & fennel salad (GFA) (NF) (DFA)
horseradish, crisp new potatoes, apple

christmas spiced sweet potato soup (DF) (NF) (GFA) (V)
fresh bread

mushroom parfait (GFA) (NF)
toasted sour dough, pickles

MAIN

all mains served with traditional christmas trimmings
roast potatoes, roasted carrots & parsnips, brussels with bacon &
chestnuts, cauliflower cheese, red cabbage

roasted bronze turkey (GF) (DF) (NF)

slow roasted lamb shoulder (NF)

pan fried Glitne halibut (GF) (DF) (NF)
celeriac puree, samphire, bok choy, lemon & caper butter

caramelised onion & mushroom suet pudding (DF) (V)
(VG) (NF)

PUDDING

christmas pudding (GF) (DFA) (NF) (V)
brandy custard

very sherry trifle (V) (NF)
raspberry, custard, cream

white & dark chocolate mousse (GF) (V) (NF)
orange & cranberry compote

CHEESE

selection of local cheeses (GFA) (NF)
crackers, grapes, chutney (supplement £10)

TO FINISH

coffee, yule log & mince pies

GF - Gluten free V - Vegetarian DF - Dairy free VG - Vegan

GFA - Gluten free alternative VA - Vegetarian alternative DFA - Dairy free alternative VGA - Vegan alternative