





Christmas Set Dinner Menu

To begin

Celeriac soup with walnut & sage pesto, caramelised salted apple and walnut oil (pb, gif)

Carpaccio of rare roast beef on Italian Winter leaves with rosemary, anchovy & garlic dressing, parmesan and breadcrumbs

Grilled pear with honey, Perl Las blue, gem lettuce & candied pecans, (v, gif) streaky bacon (optional)

Pressed slow cooked ham hock with Welsh rarebit, celeriac remoulade, pickles and grilled sourdough

Crispy fried Salmon & Cod arancini with pea puree, tartar sauce & lemon

To follow

Turkey Breast with cranberry, sage & walnut stuffing, triple cooked potato, brussel sprouts, stock pot carrots and braised red cabbage, bread sauce and gravy

Poached Scottish salmon with saffron mash, grilled purple sprouting broccoli, and a cucumber, chorizo & brown shrimp butter sauce (gif)

Roasted Winter root vegetables with goat's cheese sauce, rocket pesto, savoury granola and parsnip crisps (pb without the goats cheese, gif)

Glazed shin of beef in red wine, beef dripping crispy potatoes, braised January King cabbage, salt baked celeriac & salsa verde (supplement £6)

Grilled rare breed pork chop with braised Umbrian lentils, Delica pumpkin, Italian winter greens & salsa verde (gif)

Desserts

 $Valrhona\ Chocolate\ Mousse\ with\ sweet\ raspberry\ cream\ \&\ Honeycomb\ (v,gif)$

Bailey's crème brulee (v, gif)

Lemon posset with fresh autumn raspberries & amaretti biscuits (v)

Lincolnshire Poacher organic cheddar & Perl Las blue with cranberry chutney & homemade sourdough crackers (v)

Selection of ice creams (gif) (choose 2) Selection of Sorbets (pb, gif) (choose 2)



