

starters

Roasted Butternut Squash & Sweet Potato Soup *VE* *NGA*

Hot maple drizzle, toasted rosemary & garlic focaccia bread

Salmon Gravadlax *NGA*

Thinly cured salmon, horseradish crème fraîche, dill, lilliput capers, toasted sourdough

Beetroot & Caramelised

Onion Tart *VE*

Beetroot pastry, herb garden salad, herb oil, festive chutney

Chicken Liver & Truffle Parfait *NGA*

Brioche toast, festive chutney, truffle oil

Roasted Roots Brûlée *V* *NGA*

Roasted root vegetables, cream sauce, glazed Camembert, toasted rosemary & garlic focaccia bread

mains

All served with tenderstem broccoli & Brussels sprouts, roasted carrots & parsnips

Roast Turkey *NGA*

Chestnut, rosemary & thyme sausage meat stuffing, Old Spot sausage wrapped in smoked streaky bacon, Maris Piper roast potatoes, buttery roast gravy

Slow-Roasted Pulled Lamb

Shoulder *NG*

Koffmann's creamy gratin potatoes, rich lamb jus

Pan-Roasted Chicken Supreme *NG*

Confit garlic & smoked bacon cream sauce, creamy mash

Pan-Seared Salmon Fillet *NG*

Herb crumb, pressed & roasted baby potatoes, spinach cream sauce, caramelised lemon

Roasted Parsnip Nut Loaf *VE* *NGA*

Pressed & roasted baby potatoes, rich roast gravy

Beef Brisket & Portobello Mushroom Pie

Creamy mash, red wine gravy

desserts

Stronghart Christmas Pudding *V*

Creamy brandy sauce, cranberry & orange compote, mint leaf

Orange & Passion Fruit

Cheesecake *VEA* *NG*

Passion fruit purée, clotted cream ice cream

Lemon Meringue Tart *V* *NG*

Limoncello coulis, clotted cream ice cream

Chocolate Orange Roulade *V*

Clotted cream

Giant Filled Profiterole *V*

Warm Belgian chocolate sauce

Deep-Filled Viennese Mince Pie & Coffee *V*

Clotted cream

add on
10.25 pp

Finish with a Whole Baked Camembert *V* *NGA*

Rosemary, toasted seeds & cranberry topping, toasted sourdough