

# CHRISTMAS FAYRE

## STARTERS

### Celeriac, Sage & Chestnut Soup <sup>VE/NGA</sup>

Toasted seeds, olive oil, malted bloomer, salted butter

### Roasted Red Onion & Brie Tart <sup>V</sup>

Cranberry sauce, herb oil, balsamic reduction, pea shoots

### King Prawn & Avocado Salad <sup>NGA</sup>

Baby gem lettuce, diced tomato & cucumber, Sriracha cocktail sauce, malted bloomer, salted butter

### Duck, Green Peppercorn & Orange Terrine <sup>NGA</sup>

Cranberry sauce, pickled cornichons, toasted malted bloomer, salted butter

## MAINS

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

### Roast Turkey <sup>NGA</sup>

Sweet onion & cranberry stuffing, Cumberland sausage wrapped in smoked bacon, roast potatoes, rich roast gravy

### Slow-Cooked Beef & Horseradish <sup>NGA</sup>

Slow-cooked beef, shredded and pressed with horseradish, creamy mash, rich roast gravy

### Pan-Seared Salmon Fillet <sup>NGA</sup>

Buttered baby potatoes, Champagne butter sauce

### Mushroom, Cranberry & Brie Wellington <sup>V</sup>

Hasselback potatoes, rich roast gravy

## PUDDINGS

### Mac's Stronghart Christmas Pudding <sup>V</sup>

Brandy sauce, strawberry

### Trillionaire Tart <sup>VEA\*/NGA</sup>

Chocolate pastry with caramel & chocolate ganache, Belgian chocolate sauce, honeycomb ice cream (\*vegan ice cream available)

### Morello Cherry Mess <sup>V/NGA</sup>

Berry cherry ice cream, morello cherry compote, meringue, vanilla cream

### Strawberry & White Chocolate Cheesecake <sup>V</sup>

White chocolate sauce, clotted cream ice cream

**Add a mini mince pie +£1.00**

**3 COURSES - £35 | 2 COURSES - £31**

A discretionary service charge of 10% will be added to your bill for parties of 8 or more.  
£10 deposit per person | Children 12 and under dine half price.

<sup>V</sup> Suitable for vegetarians. <sup>VEA</sup> Vegan option available. <sup>NGA</sup> Non-gluten option available.