



Christmas 2018

To Start

French onion soup, gruyere crouton
Dingley Dell smoked ham hock terrine, Cumberland sauce, toast
Goats cheese panna cotta, roast fig, walnut crumble *(gf)(n)(v)*
Gin cured salmon, pickled cucumber, Adnams sourdough

To Follow

Traditional roast turkey, all the trimmings *(gf)*
Wild mushroom, chestnut and gorgonzola risotto, leaves *(v)*
Fillet of seasonal fish, leek and mustard potato cake, greens, white wine cream sauce *(gf)*
Lamb Peshawar curry, basmati rice, flatbread

To Finish

Christmas pudding, brandy crème anglaise
Dark chocolate delice, salted caramel ice cream, toffee sauce *(gf)*
Lemon tart, lime sorbet, raspberry coulis
Individual cheeseboard, homemade oatcakes, chutney

2 courses 18.50

3 courses 24.50

Please speak to a member of staff if you have any dietary requirements or allergens

GF-GLUTEN FREE V-VEGETARIAN N-NUTS