

## Festive Dinner Menu

Three courses with coffee, crackers and a glass of prosecco on arrival: £48 per person

Leek, potato & Blue Cheese Soup (GFO)  
With Artisan Bread Roll

Pressed Chicken Leg Terrine  
With Pistachio, Tarragon & Apricot Plum Chutney

Gin Cured Salmon (GF, DF)  
With Cucumber, Lime & Lemon Oil

Double Baked Stilton Souffle  
With Mustard Cream Sauce & Shaved Parmesan

Confit Duck & Orange Croquette  
With Shaved Fennel & Cranberry Chutney

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Roast Turkey with Gravy & Bread Sauce (DFO, GFO)  
With Sage and Onion Stuffed Leg, Smoked Pigs, Roast Potatoes, Root Vegetables & Sprouts

Slow Braised Pork Belly & Apple Puree  
With Bubble & Squeak Croquette & Kale

Oven Roast Salmon  
With Pea and Parsley Risotto & Lemon Butter

Celeriac Steak (VG, GF)  
With Root Vegetable Ragout, Olive Oil Potato Puree, Mushrooms & Shallots

Roast Vegetable Wellington  
With Roast Potatoes, Root Vegetables, Sprouts & Tomato Sauce

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Classic Christmas Pudding (DFO, VGO)  
With Irish Whiskey Cream Sauce

Vanilla Cheesecake  
With Winter Berry Compote

Sticky Toffee Pudding  
With Salted Caramel sauce & Vanilla Ice cream

Duo of Chocolate Bavarois  
With Chocolate Soil & Raspberry Coulis

Selection of Local Cheeses  
With Crackers, Grapes, Celery & Chutney

*Pre-orders required for tables larger than 8 people.  
Discretionary service charge 12.5%*