

# FESTIVE MENU

## STARTER

*BUTTERNUT SQUASH & SWEET POTATO SOUP*  
*served with a drizzle of chilli oil & sourdough bread (df/gf/ve av)*

*SMOKED SALMON & DILL ROULADE (gf av)*  
*served with seeded sourdough bread*

*BEETROOT & GOATS CHEESE TART (ve av)*  
*served with a rocket & balsamic glaze*

*HAM HOCK TERRINE*  
*served with piccalilli (gf/df av)*

## MAIN

*ROAST TURKEY*  
*served with pork & apricot stuffing, pigs in blankets & gravy (gf/df av)*

*LEMON & CAPER SALMON PARCEL*  
*served in a creamy white wine sauce (gf av)*

*BEEF BRISKET BRAISED IN RED WINE*  
*served with crispy pancetta and button mushrooms (gf)*

*GNOCCHI IN TOMATO & PESTO SAUCE*  
*topped with parmesan & pine nuts (df/ve av)*

*all served with roast potatoes & a selection of seasonal vegetables*

## DESSERT

*CHRISTMAS PUDDING*  
*served with boozy brandy sauce (gf/df av)*

*CLEMENTINE CHEESECAKE*  
*served with honey & stem ginger ice cream (gf av)*

*BLACK FOREST CHERRY LIQUEUR TRIFLE*  
*served with fresh cream*

*VANILLA CREME BRULEE*  
*served with Baileys-filled brandy snap (gf av)*

*All homemade - 2 courses £35.95, 3 courses £42.95*