







## CURRIED PARSNIP SOUP

with coriander yoghurt

## CHICKEN LIVER PÂTÉ

with fig & balsamic chutney, toasted sourdough

## MULLED WINE CURED SALMON

pickled cucumber, horseradish crème fraîche, dill, rye bread

## CHRISTMAS SALAD (2€)

brings spring greens together with sliced almonds, feta cheese, mandarin oranges, and pomegranate arils, all drizzled with a tangy honey mustard Champagne vinaigrette

ROAST FREE RANGE TURKEY BALLOTINE

Served with all of the traditional trimmings

SLOW COOKED BEEF

celeriac purée, red wine jus, cream, buttery mash

SEAFOOD MORNAY

Scallops, prawns & haddock, parmesan

GNOCCHI À LA PARISIENNE (V)

with wild mushrooms

APPLE CRUMBLE

with cinnamon and custard

CHOCOLATE MOUSSE

served with whipped cream and chocolate shavings

TIRAMISU

layers of biscuits, soaked in espresso coffee, with a rich sweet mascarpone cheese

**CHRISTMAS PUDDING** 

with brandy sauce