

**Christmas Menu**

**STARTERS**

Curried parsnip soup, parsnip crisps, flatbread

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Ham hock & herb terrine, spiced pineapple chutney, toast

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Black treacle glazed smoked salmon, taramosalata, pickled kholrabi

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Olive, sunblushed tomato & roasted pepper salad, hummus, pitta, halloumi

**MAIN COURSE**

Local roast turkey crown, pigs in blankets, stuffing, roast potatoes, sprouts, glazed carrots, mustard roasted parsnips

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Tofu or pork belly Thai green curry, aromatic rice, spring onions, coriander

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Smoked fish pie, gruyere mash, buttered leeks & cabbage

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Slow braised beef shin and Blackshore stout stew, horseradish mash, roasted root vegetables

**DESSERTS**

Christmas pudding, whipped brandy Greek yoghurt

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Mint choc chip cheesecake, chocolate ice cream

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White wine poached pear, olive oil crumble, pear sorbet, chocolate sauce

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Cheese & biscuits, fig chutney, grapes

**3 courses - £ 27.00 per person**

**2 courses - £ 21.50 per person**

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**Due to Government guidelines we cannot accommodate groups larger than 6 people**

In an effort to reduce waste and single use plastic we are not providing Christmas crackers this year