

# FESTIVE MENU 2019

## To Start

Roast Parsnip Soup (v, ve, gf option)  
Curry oil, warm crusty bread

Smoked Salmon Roulade (gf)  
Dill crème fraiche, cubed beetroot, lemon oil

Chicken & Apricot Terrine  
Pickled root vegetables, rosemary & sea salt focaccia

Butternut Squash, Tofu & Cranberry Salad (v, ve, gf option)  
Roasted red peppers, red chicory

## To Follow

Roast Turkey (gf)  
Carrot & swede mash, thyme roasted potatoes, pigs in blankets  
buttered sprouts, chestnut & cranberry stuffing, red wine jus

Slow Braised Beef (gf)  
Horseradish mash, pancetta, button mushrooms, thyme jus

Pan Fried Cod Fillet (gf)  
Parisienne potatoes, peas, spinach, buttered sprouts, salmon caviar,  
lemon caper butter

Wild Mushroom & Tarragon Risotto (v, ve, gf)  
Truffle oil

## To Finish

Traditional Christmas Pudding  
Brandy Sauce

Passion Fruit & White Chocolate Cheesecake  
Pistachio praline

Duo of Cheeses (gf option)  
Red onion chutney, grapes, crackers, celery

Pineapple Carpaccio (v, ve, gf option)  
Ginger sorbet, thai basil syrup