



Chefs'
WHITES

Christmas Dinner Menu

3 COURSE £28

ON ARRIVAL

Homemade bread and whipped butter on tables

Mulled Wine

STARTERS

Roasted butternut squash & tarragon soup (V)(GF)

Smoked chicken terrine, apricot and red onion chutney, sourdough crisps

Seared and smoked salmon, quinoa salad (GF)

Seared scallops, agretti, artichoke purée (GF)

MAINS

Roast Turkey, pig in blanket, dripping carrot, sprouts and chestnuts, piccolo parsnips, gravy

Braised short rib of beef, Yorkshire pudding, dripping carrot, sprouts and chestnuts, piccolo parsnips, gravy

Roast loin of cod, shellfish risotto, sea herbs (GF)

Wild mushroom polenta, garlic, parsley, truffle (V)(GF)

Breast of duck, confit carrot, leg ballotine, black pudding, tenderstem

All main courses served with goose fat potatoes

DESSERT

Traditional Christmas pudding, brandy sauce

Chocolate fondant, mint sorbet, chocolate tuile (V)

Sour cherry vacherin meringue (V)(GF)

Selection of local cheeses, crackers and chutney

TO TAKE HOME

Homemade mince pies



01473 382500

(V) Vegetarian (N) May contain nuts (Vg) Vegan (GF) Gluten Free
Please see your server if you have any questions on dietary requirement