



Chefs' WHITES

Christmas Dinner Menu

3 COURSE £30

ON ARRIVAL

Mulled wine & homemade bread

STARTERS

Sweet potato, coconut and lime soup (VG)(DF)

Pork and pistachio terrine served with prune and plum chutney (N)

Citrus cured salmon with dill emulsion and aviuga caviar, soda bread

Venison carpaccio with beetroots and horseradish (GF)

MAINS

Traditional Turkey with pigs in blankets, stuffing and seasonal vegetables

Pot roasted brisket, bourguignon garnish and seasonal vegetables

Duck with confit figs, fennel and duck jus (GF)

Seabass with mussel and champagne veloute and winter greens (GF)

Parsnip, mushroom and rosemary loaf with stout and onion gravy and season vegetables (VG)

All served with roast potatoes (VG)

DESSERT

Gingerbread sticky toffee pudding served with vanilla ice-cream (V) (can be VG on request)

Homemade Christmas pudding served with brandy sauce

Chocolate delice with flavours of after eight, chocolate soil and mint chocolate ice cream (V)

Cheese and biscuits

TO TAKE HOME

Chocolates and macaroons



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