

## CHRISTMAS 2019 LUNCH MENU\*

## To start

Celeriac & apple soup, toasted hazelnut, red wine reduction \*
 Chicken & leek terrine, tarragon mayonnaise, dressed leaves, brioche toast
 Potted smoked & poached salmon, pickled cucumber, lemon crème fraiche, rye bread

## Main

Salmon supreme, herb roasted peppers, pickled fennel & salsa verde

Roasted butternut squash, walnut & goats cheese filo parcel, onion marmalade, chive cream

Slow cooked ham hock, leek & cranberry pie, roast potatoes, whole grain mustard gravy

Traditional roast turkey, sage & apricot stuffing, roast potatoes, gravy

All served with sprouts gratin, braised red cabbage & roasted vegetables

## Dessert

Coconut panna cotta, dark chocolate brownie, passionfruit
Gingerbread & clementine trifle, vanilla cream, caramelised almond
Traditional Christmas pudding, brandy sauce

\* 3 courses including tea / coffee - £13.95





