

# Christmas Lunch Menu 2021

## Starters

Breaded Brie, Plum Chutney, Grilled Plum and Rocket Salad

Liver Parfait, Caramelised Shallots, PX dressing, toasted house bread.

Smoked Haddock Fishcake, Caper Sauce, Baby Gem, Soft Poached egg

## Mains

Roast Sirloin of Beef, Butternut Squash Fondant, Squash Puree, Swiss Chard

Turkey Breast, Cranberry Puree, Jerusalem Artichokes, Chicory

Confit Salmon Fillet, Salt Baked Celeriac, Charred Shallots, Watercress, garlic buttermilk

Cauliflower Wellington, Mushroom Gravy

\*table gets, roasties, pigs in blankets, chefs selection of veg.

## Dessert

Chocolate Pannacotta, Orange Sorbet, Chocolate Shards

Lemon and Raspberry Meringue Pie, Raspberry Sorbet

Vanilla Poached Pear, Blackberry Sorbet, Blackberry Foam.

Adults: 3 x courses **£21.95** per adult

Children 2 x courses **£9.95** per child (2 to 12 years)