

Christmas Eve Menu 2023



Starters

Carrot, coriander & ginger soup, sour cream (VE/GF)

Smoked duck, caramelised fig and pear salad, citrus dressing, garlic croutons, baby leaves (G/M)

Torched goats' cheese crostini, onion & port chutney, herb salad, mustard dressing (G/Mi/SD/M)

Mains

Cod wrapped in streaky bacon, leeks, pees, winter greens, parmentier potatoes, herb velouté (F/Mi)

Chicken breast and leg finished in a white wine, shallot & tarragon cream sauce, winter greens, creamed potatoes (Mi)

Butternut squash, aubergine and courgette tart, herb crust, parmentier potatoes, winter greens, pepper coulis (VE/GF)

Desserts

Sticky toffee pudding, caramel glaze, custard (VEoR/GFoR)

Chocolate torte, touched white chocolate shard, whipped cream, berries (VEoR/GFoR)

Raspberry panna cotta, spiced orange cream, berry coulis, candied citrus crisps (Mi)

if you have any specific dietary requirements, please alert a member of staff prior to ordering / dining.

(v) denotes vegetarian / (ve) denotes vegan / (GF) denotes gluten free / (GFoR) denotes gluten free on request / (VEoR) denotes vegan on request
C: Celery / CR: Crustaceans / MI: Milk / E: Eggs / F: Fish / G: Gluten / P: Peanuts / L: Lupin / N: Nuts / M: Mustard / S: Soy / SD: Sulphur Dioxide / SE: Sesame / MO: Molluscs