

STARTERS

Scallop ceviche with pickled golden beetroot, apple & sorrel gel (GF) (DF)

Terrine of Ham Hock, celeriac apple slaw, pickled vegetables (GF) (DF)

Lightly spiced parsnip soup, sourdough croutons, parsnip crisps (GF available)

MAIN COURSE

Roasted free range turkey, sage and onion stuffing, smoked bacon wrapped chipolata, seasonal vegetables, roast potatoes, turkey jus (GF)

Sweet potato, chard, goats' cheese and pine nut loaf, garlic and herb stuffed mushroom, wilted greens with a butternut squash and caraway purée (v)



DESSERTS

Selection of cheeses with farmhouse chutney, celery, grapes and artisan biscuits (GF available)

Christmas pudding with brandy butter and vanilla cream sauce

Dark chocolate marquise, orange mascarpone, lemon verbena shortbread