

# Christmas Function Menu 2022

Roaster butternut squash velouté, toasted hazelnut and truffle oil

Crab meat and smoked haddock bonbon, green pea, roasted red pepper and almond pesto

Grilled halloumi cheese, artichoke, asparagus, toasted walnut, ciabatta bread crouton and pomegranate molasse

Game terrine, winter fruit preserve, warm brioche

Smoked salmon and trout roulade, crevette king prawns and beetroot jelly



Traditional maple roasted turkey with chestnut and sage stuffing, chipolata sausage, Brussel sprouts and vegetables

Lamb rump, black olives & apricot tapenade, rosemary and red wine jus

Medallion of English beef loin, brandy, thyme and peppercorn reduction (supplement £2.75)  
Baked fillet of local bream, crab, white wine and chive sauce

Wild mushroom and goat's cheese tart, chestnut and saffron cream sauce

Indonesian vegetable curry, ginger, lemongrass infusion, cashew nuts, steamed rice and fried onion



Christmas pudding, brandy, vanilla custard and redcurrant

Toffee and dark chocolate peanut butter stack, raspberry sorbet

Mulled wine panna cotta and ginger biscuit

Strawberry and white chocolate cheesecake

Cheese & biscuits

2 courses £25

3 courses £30