

Sparkle and Shine

2 COURSE LUNCH £29.95

3 COURSE LUNCH £35.95

3 COURSE DINNER £43.95

To Start

CELERIAC SOUP [V][VG][NGI]

Served with basil oil and parsnip crisp

HAM HOCK TERRINE

Ham hock and pea terrine with a Mediterranean tomato chutney, minted pea and toasted sourdough

CURED SALMON TARTARE

Cured in house with Malfy Blood Orange Gin, orange zest and beetroot. Served with a lime and dill crème fraîche, beetroot purée and crisp breads

Main Course

FESTIVE TURKEY PARCEL

Turkey breast stuffed with a sausage and chestnut stuffing and wrapped in a pancetta, smoked paprika pig in blanket, carrot puree, braised red cabbage, roasted new potatoes, sauteed cavolo nero, Brussel sprouts and a festive jus

FILLET OF BREAM [NGI]

Pan fried fillet of silver bream, citrus crushed new potatoes, white wine cream sauce and grilled asparagus

BRAISED TUSCAN DAUBE OF BEEF [NGI]

6- hour slow cooked daube of beef, smoked paprika pig in blanket, carrot puree, braised red cabbage, roasted new potatoes, sauteed cavolo nero, Brussel sprouts and a festive jus

ROASTED BUTTERNUT SQUASH TAJINE TART [V][VG][NGI]

Spiced, roasted butternut squash tart, garlic roasted new potatoes, sauteed kale and romesco

Desserts

CHOCOLATE & SALTED CARAMEL TORTE [V]

Rich chocolate and salted caramel torte, dark chocolate sauce and Christmas pudding crumb

MIXED BERRY SORBET [V][VG][NGI]

Fresh berries, mint and lime zest

SPICED PLUM CRÈME BRÛLÉE

Sweet shortcrust pastry filled with vanilla crème brulee served with winter spiced plum compote