

## STARTERS

### SCALLOPS WITH CRUSHED PEAS †

Pan-fried scallops on a bed of crushed peas with a charred lemon and parsley oil

### CAULIFLOWER & CHESTNUT SOUP (VE)

With warmed ciabatta

### VENISON & GREEN PEPPERCORN TERRINE

With warmed ciabatta and spiced pear & fig chutney

### CHEESE FONDANT (V)

Camembert fondant with an oozing cheese centre served with blistered vine tomatoes, rocket and spiced pear & fig chutney

## MAINS

### DUO OF BEEF

8oz\* sirloin steak with a pulled beef rib cottage pie, roasted Chantenay carrots, beef dripping gravy and your choice of triple-cooked chips or duck fat roast potatoes

### GRILLED HALIBUT & BLACK TIGER KING PRAWNS †

With garlic butter, smashed roasted new potatoes and roasted Chantenay carrots

### TRADITIONAL TURKEY DINNER

An apple, apricot & thyme stuffing crown, a pig in blanket, duck fat roast potatoes, roasted Chantenay carrots, sprouts, broccoli, maple glazed parsnips and rich gravy

### BEETROOT TARTE TATIN (VE)

Beetroot & red onion tarte tatin topped with Violife Le Rond, with smashed roasted new potatoes, roasted Chantenay carrots and parsley oil drizzle

## DESSERTS

### CHRISTMAS PUDDING (V)

With brandy butter ice cream and redcurrants

### GINGERBREAD CHEESECAKE

With salted caramel sauce, crushed shortbread and a lemon sorbet

### CHOCOLATE & ORANGE TART (VE)

Rich and citrusy chocolate & orange tart with vegan ice cream and orange slices

### LEMON TART (VE)

With raspberry sorbet

#### **SWAP YOUR DESSERT FOR OUR CHEESE BOARD**

#### **BRITISH CHEESE BOARD (V)**

Blacksticks Blue, Hampshire Winslade and Barbers 1833 Vintage Cheddar with artisan crispbreads and a spiced pear & fig chutney