

## STARTERS

### SCALLOPS WITH CRUSHED PEAS †

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

### CAULIFLOWER & CHESTNUT SOUP (V)

Served with a rustic seeded roll

### VENISON & GREEN PEPPERCORN TERRINE

Served with a rustic seeded roll 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 duck fat roast potatoes

### GRILLED HALIBUT & BLACK TIGER KING PRAWNS †

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

### TRADITIONAL TURKEY DINNER

With a pig in blanket, duck fat roast potatoes, roasted Chantenay carrots, sprouts, broccoli, maple glazed parsnips and a rich gravy

### STUFFED PEPPER (V)

A roasted pepper stuffed with a parsley basmati rice, roasted red onion and rich tomato sauce, topped with melted Violife le rond, served with fluffy roast potatoes, roasted Chantenay carrots, broccoli, sprouts and maple glazed parsnips

## DESSERTS

### CHOCOLATE & ORANGE TART (VE)

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

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

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

Blacksticks Blue, Hampshire Winslade and Barbers 1833 Vintage Cheddar with a rustic seeded roll and a spiced pear & fig chutney