# **3 COURSES**

plus a glass of fizz or soft drink\* on arrival

# **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 a wedge of sourdough bloomer

#### **Venison and Green Peppercorn Terrine**

With toasted sourdough bloomer and spiced pear & fig chutney

## **Cheese Fondant (v)**

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

# MAINS

#### **Duo of Beef**

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

# Grilled Halibut & Black Tiger King Prawns †

With garlic butter, smashed roasted new potatoes and Chantenay carrots

## **Traditional Turkey Dinner**

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

### **Beetroot Tart Tatin (ve)**

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

# DESSERTS

#### **Christmas Pudding (v)**

With brandy butter ice cream and redcurrants

#### **Gingerbread Cheesecake (v)**

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 Barber's 1833 Vintage Cheddar with artisan crispbreads and spiced pear & fig chutney