

## CHRISTMAS PARTY MENU

£30 TWO COURSES | £36 COURSES

### STARTERS

**Salt Baked Beetroot GF VG N**

*kohlrabi cream, apple, candied walnut*

**Old Spot Ham Hock Croquette GF**

*creamed sprouts, crispy leeks*

**Smoked Chalk Stream Trout**

*candied fennel, sourdough croutons, Bloody Mary Ketchup DF*

### MAINS

**Roast Shalford Turkey GF**

*roast potatoes, Brussel sprouts, pancetta & chestnut, apricot & sage stuffing, roast roots, pigs in blankets*

**North Sea Cod Fillet GF**

*salt cod brandade, Brussel tops, roast Jerusalem artichoke*

**Hereford Short Rib GF**

*wild mushroom broth, horseradish & marrow dumpling, crispy leeks*

**Celeriac Schnitzel VG GF**

*sage potato cake, maple roast parsnip, creamed sprouts, cranberry pickle*

### DESSERTS

**Christmas Pudding**

*white chocolate & brandy custard*

**Mulled Wine Poached Pear N VG GF**

*cranberry nougat, cashew cream*

**Dark Chocolate Tart**

*chestnut praline, clementine sherbert*