



# Christmas

## DINNER MENU

£35.00PP

### STARTERS

Twice Baked Mature Cheddar Cheese Souffle, Mushroom, White Wine & Chive Cream

Smoked Ham Hock Terrine, Pickled Vegetables, Candied Chestnuts, Toasted Brioche

Spiced Parsnip Soup, Honey, Parsnip Crisps, Warm Rosemary Focaccia (V)

Hot Smoked Mackerel, Dill Crème Fraiche, Pickled Shallots, Sourdough, Garden Beetroot

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### MAINS

Slow Cooked Beef Featherblade, Smoked Mash, Caramelised Shallots, Wilted Garden Kale

Traditional Roast Turkey, Braised Red Cabbage, Honey Roasted Root Vegetables, Buttered Sprouts & Chestnuts, Cranberry & Sage Stuffing

Caramelised Celeriac, Goats Cheese Croquettes, Apple & Pickled Walnut Ketchup (V)

Sea bream fillet, Curried Mussel & Potato Chowder, Garden Greens, Chive Oil

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### DESSERTS

Traditional Christmas Pudding, Warm Brandy Sauce

Dark Chocolate & Orange Delice, Candied Hazelnuts, Vanilla Ice Cream

Spiced Custard Tart, Mulled Wine Poached Pear, Gingerbread Ice Cream

Cheese Plate, Celery, Grapes, Wynyard Estate Chutney, Sourdough Crackers