



## STARTERS



Slow-roasted creamy root vegetable soup with ginger & parsnip crisps

Ham hock hot pot, apple & watercress salad with toasted bagel slice

Smoked trout & baby heritage carrot terrine, chives & beetroot syrup



## MAINS



Succulent roast turkey, traditional trimmings, squiffy stuffing & cranberry compote

Pan-fried crispy fillet of sea bass, prawn marinara, dill & chilli oil parmentier potatoes

Puff pastry ballantine of butternut squash & leeks with a creamy sage sauce



## DESSERTS



Traditional Christmas pudding, brandy sauce & poached clementines

Tart tatin, calvados butter & vanilla ice cream

Baileys cheesecake, brûléed with baileys toffee sauce

£40 per person

English cheeses, crackers & relish £5 (supp)

