

**Christmas Menu**

(2 courses for £21.95 or 3 courses for £25.95)

**Starters**

**Mushroom and Chestnut Soup** with a toasted roll and butter.

**Beetroot cured gravlax** fennel, cucumber and dill salad with toasted rye bread.

**Breaded Brie** with a spiced cranberry sauce, raw apple finished with peashoots.

**Ham hock fritters** with apple puree, pickled cauliflower and peashoots.

**Mains**

**Roasted Turkey Breast** with Pigs in blankets, Brussel sprouts and chestnuts, roasted root vegetables, mash, duck fat roast potatoes finished off with a red currant turkey gravy.

**Braised Ox Cheek** with horseradish mash, honey glazed carrots and parsnip crisps.

**Twice baked cheese soufflé** with braised leeks, hazelnuts and a pickled apple and beetroot salad.

**Pan fried cod** with a cockle risotto finished with a parsley oil.

**Puddings**

**Apple Crumble Cheesecake** with spiced caramel sauce.

**Treacle Tart** with clotted cream and chard clementine’s.

**Trio of sorbet**.

Tea or Coffee and a Mince pie for £3.50