



# CHRISTMAS MENU

## Starters – 6

Ham-Hock and Wholegrain Honey Mustard Terrine *Piccalilli and crusty bread*

Roquefort, Chestnut and Fig Salad *With dressed leaf*

Kiln Smoked Salmon Mousse with Cured Salmon *Horseradish crème fraiche and artisan bread*

Bubble and Squeak Croquettes *Baby leaf salad and pear chutney*



## Mains – 12

Classic Roast Turkey Dinner *Traditional Christmas dinner served with all the trimmings*

Fennel and Orange glazed Salmon Fillet *Rocket, samphire and basil salad*

Courgette, Red Pepper and Garlic Linguini *With roasted chestnuts*

Lamb Shank *Dauphinois potatoes, Chantaney carrots and red currant and port jus*



## Desserts – 5

Classic Christmas Pudding with Cointreau Custard

Pear and Almond Tart

Chocolate and Orange Mousse

Artisan Cheese Board – crispbreads and Christmas chutney



Coffee, Tea and Mince Pies

**Three courses - 21 per head**