



CHRISTMAS MENU

STARTERS

CHICKEN LIVER PARFAIT
with whipped chicken butter and toasted brioche

GOAT'S CHEESE & CAMELISED SHALLOT TART
with shallot purée and candied walnuts

PARSNIP SOUP
topped with curry oil and parsnip crisps (df)

PRAWN & MANGO COCKTAIL
with mango crème fraiche and avocado (gf)

MAINS

USK VALE TURKEY BREAST
with all the trimmings: chestnut & apricot stuffing,
pigs in blankets, roasted potatoes & seasonal
vegetables, gravy, cranberry & mandarin jam (df/gf)

BRAISED BLADE OF BEEF
with horseradish mash, cavolo nero, roasted shallot
& carrot and red wine gravy

PAN-ROASTED TROUT FILLET
served with aubergine, caper & olive caponata and
basil oil (df)

CELERIAC BOURGUIGNON
served with herb cobbles (df)

ROASTED SQUASH RAVIOLI
with chestnut, sage, spinach and toasted pumpkin
seeds

PUDDINGS

BLACK CAB CHRISTMAS PUDDING
with Laverstoke Park Farm brown sugar ice cream

BISCOFF & BAILEYS CHEESECAKE
with raspberry coulis (gf)

MULLED WINE POACHED PEAR
served with cinnamon cream (df/gf)

PROFITEROLES
with chocolate sauce

