

2 Courses - £32

3 Courses - £38

## STARTERS

### Potted Duck and Port

Confit Duck, Port Jelly, Toasted Sourdough, Fig Chutney (GFO)

### Citrus Cured Salmon Gravlax

Citrus Gel, Dill Crème Fraiche, Rye Crisps (GFO)

### Twice-Cooked Goats Cheese Souffle

Pickled Beetroot, Candied Walnuts, Balsamic Reduction (V)

## MAINS

### Southwood Farm Turkey

Herb Butter-Poached Turkey Crown, Chestnut & Cranberry Stuffing, Roast Potatoes, Maple Roasted Root Veg, Winter Greens, Yorkshire Pudding (GFO, VGO)

### Local Venison Loin

Celeriac and Potato Dauphinoise, Pancetta Brussels Sprouts, Roasted Baby Carrots, Red Wine & Blackberry Jus (GF)

### Pan-Seared Seabass

Clementine & Fennel Compote, Wilted Winter Greens, Herb-Crushed New Potatoes, Toasted Pine Nuts (GF)

### Spiced Butternut and Goats Cheese Tart Tatin

Crispy Kale, Honey & Thyme Roasted Parsnip, Pomegranate Seeds (V, VGO)

## DESSERTS

### Spiced Rum & Fig Christmas Pudding

Steamed Christmas Pudding, Spiced Rum & Fig Compote, Vanilla Custard (GFO)

### White Chocolate & Raspberry Bavarois

Pistachio Shortbread (GFO)

### Artisan Cheeses

Selection of Artisan Cheese Served with Oatcakes, Quince Jelly, Grapes, And Celery (GFO)

Allergen tables available on request. GF = GLUTEN FREE, GFO = GLUTEN FREE OPTION, V = VEGETARIAN, VG = VEGAN, VGO = VEGAN OPTION. Please notify us of any dietary requirements in advance when making your booking.