

# CHRISTMAS MENU 2023

A DELICIOUS SELECTION OF SEASONAL DISHES CREATED BY HEAD CHEF, ROBBIE SHRESTHA

## STARTERS

**Cauliflower & Smoked Paprika Soup (v\*)** - toasted sourdough

**Marinated Prawn & Crayfish Tail Bruschetta (\*)** - fresh tomato salsa, avocado wasabi cream, grilled sourdough, micro pea shoot

**Slow-cooked Berkshire Ham Croquette** - puy lentils, Chantenay carrots, sun-dried tomato vinaigrette

## MAINS

**Roast Berkshire Turkey (\*)** - hand-carved turkey breast, crispy roast potatoes, sage & onion stuffing, pig in blanket, roasted root vegetables, red wine gravy

**Roasted Rump of English Lamb (gf)** - crispy roast potatoes, minted pea purée, roasted root vegetables, red wine gravy

**Pan-seared Catch of the Day (gf)** - crushed baby potatoes, buttered green beans, pea purée, zesty lime butter sauce

**Spiced Aubergine (ve)** - potato croquette, braised red cabbage, cumin & harissa sauce

## DESSERTS

**Traditional Christmas Pudding** - warm brandy sauce, fresh berries

**Warm Treacle Sponge** - vanilla bean custard

**Bramley Apple & Spiced Pear Crumble (ve, gf)** - vegan ice cream, sea salted caramel sauce

## Freshly brewed coffee & mini mince pies

(v) vegetarian (ve) vegan (gf) gluten free (\*) gluten free upon request

Our menu does not contain nuts, however nuts may be present. Please notify us of any dietary requirements in advance.