

# THE MAIN EVENT

FROM £29-£35 PER PERSON

## STARTERS

Sunflower seed & yoghurt dip, cumin toasted seeds with crudités (v, gf)

Wild mushroom soup, parsnip crisps and a crème fraîche dressing, with ciabatta (V)

Prosecco tempura cod with a roasted corn & tomato salsa

Ham hock, fig & apricot terrine, caramelised onion chutney and toasted ciabatta (df)

## MAINS

Turkey breast stuffed with sage and onion, wrapped in bacon with brussel sprouts, pigs in blankets, roast potatoes and veal jus

Four nut, orange & sage roast, wild mushrooms, brussel sprouts and a tomato & basil sauce (ve, n, gf)

Roasted cod, parsnip & celeriac purée, savoy cabbage and crispy pancetta with a creamy fish sauce (gf)

Venison chestnut pudding, mash potato, sautéed wild mushrooms, parsnip crisps and gravy

## PUDDINGS

Chocolate fondant, black cherry sauce and vanilla ice cream (v)

Apple tarte tatin and vanilla ice cream, topped with cinnamon and caramel sauce (v)

Christmas pudding, brandy custard and red currants (v, gf)

Stilton cheese, pickled walnuts, balsamic onion, fig & date chutney with crackers (n)