



## **COCKTAIL ON ARRIVAL**

### **STARTER**

Jerusalem artichoke & roast apple soup with crushed hazelnuts (v)

Potted salt beef with land cress, sourdough toast & handmade piccalilli

Hot smoked salmon with parsnip & hispi cabbage remoulade

### **MAIN COURSE**

Breast of turkey stuffed with fennel sausage, lemon thyme & cranberries, maple roasted carrots, petit pois, potatoes

Braised beef Bourguignon, baby onions, baby turnips & pancetta with horseradish mash & fine green beans

Pan fried salmon with haricot bean stew with slow roast tomatoes, winter herb aioli

Celeriac steak with fregola & salsa verde (v)

### **DESSERT**

Lemon & lime tart, Chantilly cream, glazed winter berries

Spiced poached pear, mascarpone cream & almond granola

Chocolate & chestnut brownie with butterscotch cream

**TWO COURSES £20 PER HEAD**

**THREE COURSES £24 PER HEAD**

**1<sup>ST</sup> DECEMBER – 22<sup>ND</sup> DECEMBER INCLUSIVE**