

## £70 per person, £20 deposit

## Starters

# Cream of mushroom soup

With toasted ciabatta and truffle oil

### Sheared scallops

With cauliflower purée, sautéed mushroom, crispy pancetta, and basil oil

#### Duck liver pate

With toasted baguette and red onion chutney

## Mains

### Roasted breast of turkey

With sage and onion stuffing Pig in blanket, seasonal vegetable, roasted potatoes, honey roasted vegetables, buttered sprouts, bacon lardons, gravy and cranberry sauce

#### Pan cooked fillet steak

With cream mash potatoes, sautéed green beans, parsnip crisps, and red wine gravy

### Seared sea bass fillet

With sautéed new potatoes, buttered green beans and asparagus, parsnip purée, and red wine sauce

## Pea and asparagus risotto

With shaved Parmesan, rocket and basil oil

### Puddings

Traditional Christmas pudding with brandy sauce

Apple crumble with custard

Chocolate tart with vanilla ice cream

**Cheese board** with smoked apple wood, Stilton, French Brie, apple, grape, chutney and crackers

Mince pie with clotted cream

Tea or coffee



