

# Christmas Menu

## 2019

### STARTER

#### Sharing Platter for Two (V)

Rosemary focaccia with maple pickled onions, aioli, balsamic vinegar & olive oil dips

*Can be served **Gluten-Free / Vegan** by prior arrangement*

### MAIN COURSES

All served with gratin potatoes, green beans, chantilly carrots & spiced red cabbage

#### Three Bird Roast

Turkey, duck & corn fed chicken wrapped in bacon, with a cranberry & sage stuffing

#### Roast Salmon Fillet (GF)

Roast salmon fillet glazed with an orange, pomegranate & honey sauce

#### Slow Cooked Beef Brisket

With smoky bourbon & apricot glaze, fresh thyme, star anise & black pepper

*Can be served **Halal** by prior arrangement*

### BURGERS

All served with skin-on fries and dips

#### Hog Roast Burger

Served with spiced apple sauce, sage & onion stuffing, Christmas cranberry apple slaw, all topped with a pig in blanket

#### Grilled Mushroom & Halloumi Burger (V) (GF)

Served with warm spiced apple & cranberry slaw, topped with a roasted cherry tomato

#### Vegan Roast Cauliflower Cheese Burger (VG) (GF)

Paprika roasted cauliflower steak, served with lettuce, tomato, vegan cheese sauce & cranberry

### PUDDING

Choose from a seasonal selection of cheesecakes, tarts, gateaux, or fresh fruit salad.

Your choice to be made on the night, from our Pudding Grotto

*Gluten-Free & Vegan options will be available*

1 Course = Main/Burger

2 Course = Main/Burger + Pudding

3 Course = Starter + Main/Burger + Pudding