

2 Courses £18.50 3 Courses £22.50

To Start

Wild mushroom & chestnut soup, bloomer bread & butter

Pheasant & cognac pâté, granary toast, ale chutney

Smoked salmon Carpaccio, horseradish cream, watercress salad

Red Leicester & caramelised onion soufflé, balsamic dressed leaves

To Follow

Roasted breast of turkey with sage, onion & chestnut stuffing, pigs in blankets, roast potatoes

Confit duck leg, orange & cinnamon sauce, buttery mashed potato

Venison & root vegetable stew, herb dumplings, bloomer bread & butter

Baked sea bass, lemon caper dressing, fondant potato
Beetroot, brie & walnut wellington, sautéed new potatoes

Selection of seasonal vegetables to share

<u>To Finish</u>

Christmas pudding, brandy sauce

Baked vanilla cheesecake, berry compote

Warm chocolate brownie, salted caramel ice cream

Lemon posset, homemade shortbread