



# Festive Menu 2024

*Two Courses - £25, Three Courses - £30*

*Canapés and Prosecco on arrival for an additional £10*

## Starters

Prawn and smoked salmon stack with a dill cream sauce

Cauliflower and chestnut soup  
garnished with spiced cauliflower tempura

Duck and pork terrine with cranberries and pistachios

## Main Courses

(All main courses will be served with a selection of seasonal vegetables)

Christmas spiced confit duck leg,  
served with a port wine reduction

Filo basket of turkey in a clove cream sauce  
with chestnuts, bacon, and a sausage on the side!

Herb crusted loin of cod, served with a pea, mint and basil puree

Roast butternut squash and sage risotto, garnished with crispy  
sage leaves and caramelised butternut squash

## Afterwards

Stollen and spiced caramel apple trifle

Baked pears with gorgonzola, walnuts, honey, and thyme

A trio of puddings

Shot of festive wine jelly

Butterscotch cheesecake on gingerbread

Milk chocolate and Merlyn fudge

Coffee & mini mince pies

