# CHRISTIAS FAYRE

#### STARTERS

Spiced Butternut Squash Soup

Roasted Winter Seeds, Coriander, Vegan Pesto, Crostini

Stilton & Heritage Beetroot salad

Candied Walnuts, Sour Cream Quenelle, Pear

Smoked Salmon Scotch Egg

Cream Cheese, Fried Capers, Chive

Ham HockTerrine
Pickled Carrot, Mustard, Sourdough Crostini, Balsamic Onion

#### MAINS

Turkey Ballontine

Pork & Cranberry Stuffing, Pigs in Blankets, Trimmings

Home Smoked Duck Breast

Whole Grain Mash, Hispi Cabbage, Jus

Sirloin Steak Ciabatta

Stilton, Balsamic Onions, Horseraddish Cream, Cos

Cauliflour Steak

Harrisa Crust, Roasted Root Vegetables, Green Tahini

### **DESSERTS**

Traditional Christmas Pudding Brandy Glaze, Vanilla Custard, Redberries

Dark Chocolate Trifle
Chantilli Cream, Mulled wine Poached PearTraditional
Cheese Board
Mature Chedder, Brie, Stilton, Crackers, Tomato Chutney

Sorbet & Cello Mango & Sicillian Lemon Sorbet, Lemoncello

## 2 Course £32 3 Course £37