

# Christmas Menu

*Pre-order only – Available between 1st -23rd December*

**2 COURSE £17.00    3 COURSES £22.00**

## TO START

Curried Parsnip and Carrot Soup with a mini loaf

Game Terrine, granary toast and a red currant jelly

Prawn and Crayfish Cocktail with a bloody Mary sauce

A petit baked Camembert with fig jam

## MAIN

Roast Crown of Turkey and all the trimmings  
(pigs in blankets, goose fat potatoes, parsnips, pancetta sprouts, cranberry stuffing and seasonal veg)

Braised shin of Beef and Kidney Suet Pudding, roast potatoes, petit pois and a red wine gravy

Natural smoked Haddock fillet and pancetta chowder

Butternut Squash, red lentil and apricot tagine with a cashew nut cous cous

## TO FINISH

Christmas Pudding, Whisky Custard

Orange and Chocolate Brioche Bread and Butter Pudding, Vanilla bean ice cream

Stokes Lemon Curd and Meringue Stack, ginger crisp

Vanilla and Mulled Berry Crème Brûlée, clementine short bread

Cheese Board (*£1 supplement*)

Binham blue, Wookey hole, French brie, Sticky pickle