

Set Menu £120 | Under 12's £59.95

Glass of prosecco or bucks fizz on arrival

## **CANAPÉS TO START**

Stuffed Gordal olives ( ) | Feta & beetroot crostini ( ) Sun dried tomato & rosemary cheese straws ( )

#### STARTERS

Smoked haddock, potato & fennel chowder (Celeriac, apple & chestnut soup available on request ④)

Warm salad of truffled leeks, artichokes & French beans, toasted pumpkin seeds  $\odot$ 

Beetroot cured salmon & smoked trout mousse, fennel & orange salad, toast

Duck rillettes, pickled pear, French beans, chicory & crumbled Stilton

### **MAINS**

Traditional roast turkey, Yorkshire pudding, chestnut stuffing, pigs in blankets, Brussels sprouts, braised red cabbage, roasted roots & potatoes, gravy

Fillet of beef Wellington, fondant potato, carrot purée, roast shallots, wilted greens & port jus

Pan fried Stone bass fillet & tiger prawns, saffron & pepper risotto, French beans, tapenade

Caramelised onion & Oyster mushroom tart, Brussels sprouts, braised red cabbage, roasted roots & potatoes, vegan gravy @

### **DESSERTS**

Christmas pudding, mulled cranberries, brandy custard Council Chocolate fondant, chocolate soil, vanilla ice cream, chocolate sauce Council Chocolate sauce Ch

# **TO FINISH**

Coffee, mince pies & chocolate truffles

A discretionary 10% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks. If you prefer to leave a different amount or remove the gratuity no problem – just ask your server.

