

## Food Menu

### Starters

Roast Butternut Squash Soup (VG, GFO)  
Crispy Sage, Sage Oil

Pan Seared Scallops (GF)  
Cauliflower Puree, Spinach, Curry Oil

Ham Hock Terrine (GFO)  
House Piccalilli, Sourdough

### Mains

Roast Crown of Turkey, Bacon Roll, Traditional  
Trimmings with Chestnuts, Stuffing, Turkey Gravy.

Oven Baked Salmon Fillet (GF)  
Sapphire, Buttersauce, Crushed New Potatoes

Grilled Celeriac (VG)  
Hazelnut Granola, Watercress, Pickled Carrots, Sage.

### Desserts

Traditional Christmas Pudding (VG)  
Served with Brandy Sauce

Dark Chocolate and Cherry Tart (GF)  
With Vanilla Ice Cream

Trio of Local Cheese  
House Chutney, Grapes, Celery, Water Biscuits

Two Courses - £24

Three Courses - £28

## Aperitifs:



Negroni 8.50

Gin, Sweet Vermouth, Campari with a Cherry twist

Spiced 75 - 8.50

Spiced Rum, Spice Syrup and Prosecco

Elderflower Bliss - 7.95

Elderflower Liqueur and Prosecco

## Christmas Cocktails - £9



Maraschino Cherry Martini

Cherry liqueur, Vodka, Espresso

Chestnut Old Fashioned

Dark Rum, Chestnut Syrup, Angostura Bitters

Gingerbread Whiskey Sour

Woodford Reserve, Gingerbread Syrup, Lemon Juice,  
Egg White, Angostura Bitters.