



CHRISTMAS MENU

3 Courses £37 per person

STARTERS

Welsh Rabbit Terrine

with Cherry Tomato, Sourdough Bread & Basil Oil

Cream Of Cauliflower Soup

with Gruyère Cheese & Garlic Croutons

Stilton & Mushroom Soufflé

with Crème Fraîche, Baby Watercress & Chives (v)

Smoked Salmon Carpaccio

with Radishes, Beetroot, Orange, Horseradish & Rocket

MAINS

Sage & Onion Stuffed English Turkey Breast

with Brussel Sprouts, Cumin & Honey Carrots & Parsnips,
Rosemary & Garlic Roast Potatoes, Pigs In Blankets, Cranberry Sauce,
Bread Sauce & Red Wine Gravy

Wholegrain Mustard Stuffed Pork Belly

Braised Red Cabbage In Oranges, Cauliflower Purée & Red Wine Gravy

Wild Spinach & Portobello Mushroom Wellington

with Tenderstem Broccoli, Sautéed New Potatoes & Gorgonzola
& Honey Dressing (v)

Pan-fried Seabass

with Poached Spinach, Roast Swede Purée, Saffron Sauce & Caviar

DESSERTS

Salted Caramel Yule Log

Forest Fruit Coulis

Boozy Chocolate Brownie Trifle

Christmas Pudding

Grand Marnier Sauce

Apple & Cinnamon Tarte Tatin

with Chantilly Cream

**LOCAL
BEER HOUSE**

**DEAN
SWIFT**

Let us know if you have dietary requirements or allergies. Dishes may contain traces of nuts. 10% optional service charge. All tips go to the staff.

