

CHRISTMAS MENU 2025

£42

STARTER

Roasted Root Vegetable Soup with Rosemary and Thyme Crisps (14) GF **Vegan**

A Glass of Prosecco with Almonds (10,14)

Whipped Goat's Cheese, Candied Walnut and Pickled Grape Salad (14) GF **V**

Chicken & Duck Liver Pate, Caramelised Port & Onion Jam

with Chicken Skin Salt & Crostini (2,7,14)

Smoked Salmon Mousse, Popped Capers & Soft Herb

Whipped Crème Fraiche (5,7)

MAIN COURSE

Boozy Fruit & Nut Loaf with Creamy Mash &

Root Vegetables (10,11,12,14) GF **V/Vegan adapt**

Turkey, Leek & Stuffing Pie with Creamy Mash & Red Wine Gravy (2,7,9,14)

Beef Bourguignon with Creamy Mash and Crispy Smoked Bacon (7,9,14)

Crispy Salmon Fillet with Creamed Spinach, Tarragon Oil and

Pipe's Puff Pastry Topper GF adaptable (2,5,7,14)

All served with Maple Roasted Root Vegetables

DESSERT

Christmas Pudding with Brandy Sauce (2,4,7,10,14)

Black Forest Cheesecake with Cherry Compote & Chocolate Soil (2,7,14)

Bruleed Figs with Honey Sauce & Clotted Cream (7)

Rossi's Vegan Ice Cream with Hot Raspberries **Vegan** (7)

Selection of Cheese with Biscuits and Caramelised

Port & Onion Jam (2,7,14) **GF adaptable**

A Glass of Muscat de Minervois with Almond Biscotti (2,7,14)

Filter Coffee and Petit Fours (2,4,7,14)

Allergens in Brackets – 1=Celery 2=Cereals Inc Gluten
3=Crustaceans 4=Eggs 5=Fish 6=Lupin 7=Milk
8=Molluscs 9=Mustard 10=nuts 11=Peanuts
12=Sesame Seeds 13=Soya 14=Sulphur Dioxide
Please tell us of any Dietary requirements or Allergies