

# Festive Table d'Hote Menu

Available to enjoy from 23rd November

2 Courses £36.95 per person

3 Courses £46.95 per person

## Starters

### **Beetroot**

*Beetroot Cured Salmon, Horseradish cream, Crispy Kale*

### **Chicken**

*Chicken and Apricot Terrine, Pistachios, Berwick Chutney, Sourdough*

### **Tortellini**

*Wild Mushroom Tortellini, Mushroom Cream Sauce, Winter Truffle*

## Mains

### **Turkey**

*Turkey Breast, Fondant Potato, Pigs in Blankets, Stuffing, Chestnuts, Seasonal Vegetables, Cider Jus*

### **Stone Bass**

*Pan Fried Stone Bass, Lentil Dhal, King Prawns, roasted Squash, Spinach*

### **Nut Roast**

*Nut Roast, Fondant Potato, Stuffing, Chestnuts, Seasonal Vegetables & Gravy (V)*

## Desserts

### **Chocolate**

*Dark Chocolate Fondant, Burnt Orange, Whisky Ice Cream (V)*

### **Pear**

*Salted Caramel Pears, Baba, Pear Sorbet (V)*

### **Creme Brulee**

*Gingerbread Creme Brulee, Coffee Viennese, Mascarpone Ice Cream (V)*

### **Mince Pie**

*Homemade Mince Pie with Clotted cream*

(N) Contains Nuts, (V) Vegetarian, (VE) Vegan