

Festive Menu 2022

STARTERS

Parsnip & Chestnut Soup
crusty bread ve gf*

Ham Hock Terrine
capers, candied orange, fig chutney, toasted ciabatta gf*

Lemon Salmon Fishcakes
pickled fennel, plum tomato, dill mayonnaise

Glazed Goat Cheese
caramelised onion, yellow beetroot, walnut, mixed lettuce gf

Butternut Squash Arancini
peas, wild mushroom, smokey tomato sauce ve

MAINS

Roast Turkey
Brussels, pigs in blanket, stuffing, garlic roast potatoes, roasted carrots, parsnips, gravy gf*

Buttered Hake Loin
new potato terrine, mixed bean & red pepper cassoulet, hazelnuts gf

Lamb Shank
sweet potato fondant, pea puree, roasted parsnip, lamb jus gf

Spinach, Sweet Potato, Cranberry & Walnut Wellington
new potato terrine, savoy cabbage, basil sauce v

Braised Aubergine
tomato, basil, garlic stuffed aubergine, roasted roscoff onion,
crusted new potatoes, red pepper sauce ve gf

DESSERTS

Christmas Pudding
spiced cherries, brandy sauce

Tailors Cheeseboard
smoked cheddar, apricot goat cheese, Cropwell Bishop stilton, fig chutney
grapes, celery & biscuit selection gf*

Black Forest Cheesecake
raspberry sorbet, mixed berries ve

Lemon Tart
meringue, raspberry coulis, lemon sorbet

Selection of Ice Cream & Sorbets ve gf

LUNCH - 2 course £20 / 3 course £24

DINNER - 2 course £25 / 3 course £29

