

# Festive Lunch Menu

## Bread rolls & butter

## Starters

### Spiced parsnip soup (V)

Crispy parsnips and honey reduction

### Ham hock, pea and grain mustard terrine

Arran spiced fruit chutney and sourdough toast

### Oak smoked salmon parfait with a liquid prosecco centre

Bitter leaves with raspberry dressing

### Smoked tofu and winter vegetable salad (VG)

Beetroot puree and chicory with orange dressing

## Mains

### Traditional roast turkey

Apricot and chestnut stuffing, pigs in blankets, buttered sprouts, roast potatoes, orange and thyme glazed carrots and honey roasted parsnips

### Seared british sea trout fillet

Creamy gratin potato, braised fennel, fine beans and white wine sauce

### Potato gnocchi (V)

Wild mushroom and stilton cheese sauce, dressed rocket and toasted walnuts

### Spicy chickpea and kale pithivier (VG)

Tenderstem broccoli and roasted red pepper sauce

## Desserts

### Classic christmas pudding (GF and NF available)

Brandy custard

### Belgian chocolate and raspberry torte

Orange anglaise and chocolate tuil

### Salted caramel cheesecake (VG, GF)

Spiced winter berry compote

### Apple tatin, caramel sauce and all butter puff pastry

Cornish clotted cream, toffee sauce

### Tea, coffee and mince pies

(GF) and (VG) available