

# *Christmas Dinner*

**Available 1st December to 23rd December  
5pm - 10pm  
£25 per person**



## **Starters**

**Brown French onion soup  
toasted smoked cheddar cheese top {v}**

**or**

**Air dried venison  
with roasted fig and dandelion and burdock syrup**

**or**

**Malt whiskey cured Scotch salmon  
with sweet pickled cucumber**

**or**

**Forest mushroom and wild herb pearl barley rissoto**

## **Mains**

**Fillet of sea bass  
with saffron, fennel, slow roast tomato and oregano oil**

**or**

**Classic roast turkey  
pigs in blankets, game chips, stuffing,  
gravy and cranberry sauce**

**or**

**Pan fried sirloin steak  
claret sauce, crispy blue cheese bhaji and baby spinach**

**or**

**Honey roast pumpkin  
sweet potato polenta and toasted seeds {v}**

**all dishes are served with seasonal vegetables and potatoes**

## **Desserts**

**Rum and raisin burnt Cambridge cream “creme brûlée”**

**or**

**Christmas pudding with brandy sauce**

**or**

**Dark chocolate “Mini Heroes” terrine**

**or**

**Cropwell Bishop Stilton and  
Wensleydale cheese with tracklements**