



## CHRISTMAS FUNCTION SET MENU 2017 £46

### STARTERS

Roasted cauliflower soup, spiced fritter

Smoked ham hock & chicken terrine, pickled kohlrabi, clementine relish

Pine poached salmon, pancetta, apple & chestnut cream

Hay-baked Jerusalem artichokes, king oyster mushroom, puffed barley, celery & truffle dressing

### MAINS

Braised featherblade of beef, smoked mash, baby onions, bone marrow jus & Cumberland sauce

Castlemead turkey, parsnips, honey roast carrots, game chips & mustard fruits

Pan-fried hake, beetroot gratin, spinach, rye croutons, almond & brown shrimp butter

Potato & sage gnocchi, roasted celeriac cream, Stilton, Brussels sprouts, mulled wine poached pear

### SIDES

Roast potatoes

Brussels sprouts & bacon

Braised red cabbage

### PUDDINGS

Baked Valrhona chocolate cheesecake, cranberries, clementine clotted cream

Bramley apple pie, caramelised chestnuts, cinnamon parfait

Christmas pudding, custard, whiskey ice cream

Selection of British cheese, fruits & biscuits ( £4 Supplement )

*Please inform our staff if you have any dietary or allergen requirements*



## CHRISTMAS FUNCTION SUNDAY SET MENU 2017 £39

### STARTERS

Roasted cauliflower soup, spiced fritter

Smoked ham hock & chicken terrine, pickled kohlrabi, clementine relish

Pine poached salmon, pancetta, apple & chestnut cream

Hay-baked Jerusalem artichokes, king oyster mushroom, puffed barley, celery & truffle dressing

### MAINS

Castlemead turkey

Millers of Speyside dry-aged beef sirloin

Norfolk Horn lamb

*Served with traditional trimmings & seasonal vegetables*

### PUDDINGS

Baked Valrhona chocolate cheesecake, cranberries, clementine clotted cream

Bramley apple pie, caramelised chestnuts, cinnamon parfait

Christmas pudding, custard, whiskey ice cream

Selection of British cheese, fruits & biscuits ( £4 Supplement )

*Please inform our staff if you have any dietary or allergen requirements*