



CHRISTMAS MENU 2021

Entrée

King prawn cocktail – Tiger prawns, cognac cocktail dressing, lettuce and crunchy veg

Crunchy pork belly cubes, cauliflower and parmesan puree, apple cinnamon compote and pork jus

Confit beetroot carpaccio served with mixed leaf salad, candied walnuts and finished with a vegan horseradish aioli

Main

Smoked glazed ham, roast seasonal veg, potato gratin, Yorkshire pudding, braised sweet red cabbage and seed mustard jus

Red wine roasted beef, mixed seasonal veg, potato dumpling, Yorkshire pudding, bacon braised white cabbage and port jus

Baked field mushrooms with a pearl couscous, cranberry and spring onion filling served on smoked cauliflower hummus and pistachio pesto

Dessert

Spiced sticky date pudding with boozy eggnog and walnut brittle

Mini pavlova with lime curd, passion fruit cream and mixed berries

