

# CHRISTMAS MENU 2024

A DELICIOUS SELECTION OF SEASONAL DISHES CREATED BY HEAD CHEF, ROBBIE SHRESTHA

## STARTERS

**Creamy Wild Mushroom Soup (v, \*ve\*)** - Stone baked sourdough, herb oil

**Classic Prawn Cocktail (\*gf\*)** - Cherry tomato, shredded iceberg, brown bread

**Sweet & Sour Sticky Pork Belly** - Bao bun, Asian slaw, toasted sesame seeds

## MAINS

**Hertfordshire Roast Turkey (\*gf\*)**

**Slow Roast Lamb Shank (\*gf\*)**

Both served with fluffy rosemary & garlic roast potatoes, sage & onion stuffing, pig in blanket, roasted root vegetables, red wine gravy

**Pan-roasted Catch of the Day (gf)** - Crushed baby potatoes, buttered fine beans, Chantenay carrot, saffron sauce

**Thyme & Garlic Roasted Celeriac Fondant (ve, gf)** - Roasted beef tomato, wilted baby spinach, asparagus spears, red wine gravy

## DESSERTS

**White Chocolate & Raspberry Cheesecake** - Raspberry popcorn

**Traditional Christmas pudding (\*gf\*)** - Brandy sauce, fresh berries

**Mulled Wine Poached Pear (gf, ve)** - Vegan ice cream, pistachio praline

**Freshly brewed coffee & mini mince pies**

(v) vegetarian (ve) vegan (gf) gluten free (\*gf\*) gluten free upon request (\*ve\*) vegan upon request

Please notify us of any dietary requirements in advance. Whilst some dishes on our menu do not contain nuts, traces of nuts may be present.