

CELEBRATIONS MENU

STARTERS

Creamy Thai sweet potato & carrot soup, chilli oil & toasted chestnuts (V) (GF) (E)

Cropwell Bishop Stilton, apple, candied walnut & chicory salad, sherry vinegar, maple & orange dressing (E)

Confit duck & parma ham terrine, spiced poached pear & winter leaves (V) (E)

Oak smoked salmon carpaccio, roast beetroot, clementine, vodka crème fraîche & pea shoots (V) (E)

MAINS

Ballotine of free range turkey, prosciutto, stuffing, bread sauce, cranberry compote & pig in blanket

Daube of beef, glazed shallot, chestnut mushrooms, carrot & anise purée (V) (E)

Pan-fried seabass, sautéed chestnut mushrooms, gnocchi & roast squash sauce (E)

Spinach & vegan feta pithivier, toasted chestnuts, roast squash & dried cranberries (V) (E)

All served with roast potatoes, maple roasted baby carrots & parsnips, sliced buttered sprouts & winter greens (V) (E)

DESSERTS

Chez Mal sticky toffee Christmas pudding, caramel custard (V) (E)

Black forest cheesecake, cherry sauce & blackcurrant cream

Valrhona dark chocolate mousse, dried cranberries, amaretti, honeycomb & cocoa nib tuile (V) (E)

"Le Fromage" a selection of artisan cheeses, chutney, celery, quince, crackers & oatcakes (V) (E)

Vegan (V) Vegetarian (V) Gluten free (GF) Vegan or gluten free options available (E)

For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments.