

## **CHRISTMAS APERITIF**

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Winter Aperol Spritz: Aperol, Prosecco, cranberry juice & soda .....	8
Bombardino (The Bomb): Brandy mixed with warm advocaat topped with whipped cream .....	7
Vin Brule (Mulled Wine): Montepulciano d'Abruzzo, mixed with winter spices & orange .....	8

## **PRE-STARTER**

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Minestrone soup served with homemade rosemary foccaccia (VEGAN)

## **STARTERS**

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Prawn cocktail, Marie Rose sauce, lettuce, paprika, lemon, brown bread and butter

Ham hock terrine with homemade piccalilli & malted sourdough

## **MAINS**

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Roast Norfolk turkey with chipolata, parsnip cream, sage & onion stuffing & pan gravy

Wild mushroom & chestnut wellington with a red currant & port reduction

**MAIN COURSES ARE SERVED WITH A SIDE OF SEASONAL VEGETABLES & ROAST POTATOES**

## **DESSERTS**

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Chocolate profiteroles with crème patisserie and fresh strawberries

White chocolate & amaretto cheesecake

Traditional Italian tiramisu

Poached pear with ginger tart & spiced rum & apple compote (VEGAN)

Trio of cheese: Yorkshire blue, Cornish brie & extra mature cheddar with homemade chutney

Christmas pudding topped with a homemade rum sauce

## **DIGESTIVI**

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Grappa .....4

Limoncello .....3.5

If you have any queries regarding food allergens please discuss with a member of our team.  
(GF = Gluten Free) | (V = Vegetarian)