

# Celebration

## starters

potato and leek soup  
with crispy leeks and toasted chestnuts

smoked ham and parsley terrine  
with apple and cranberry chutney

poached salmon and prawn cocktail  
with cucumber ribbons with melba toast

mushroom, spinach and blue cheese bake  
with garlic bread

## mains

slow braised beef brisket  
with smoked mash, roast parsnips and garlic spinach

traditional butter roast turkey  
with chestnut and raisin stuffing and all the trimmings

roasted cod  
with saffron and red pepper risotto

nut and root veg roast  
with butter roast potatoes and seasonal veg

## desserts

traditional steamed christmas pudding  
with rum sauce, brandy butter and cranberry compote

warm chocolate pudding  
with a chocolate orange sauce and salted carmel ice cream

vanilla and toffee cheesecake  
with caramelised banana and toasted hazelnuts

apple and berry crumble  
with vanilla ice cream

**2 courses £22**  
**or 3 courses £26**  
**per person**