

**VEGAN CHRISTMAS CRACKERS** FILO PASTRY PARCELS FILLED WITH FAUX FETA AND SPINACH. SERVED WITH CRANBERRY DIP.

**TURKEY BUBBLE 'N' SQUEAK** A CHRISTMAS TWIST ON A CLASSIC. SERVED WITH GRAVY.

ROASTED ROOT VEGETABLE SOUP SERVED WITH TOASTED ALTIMUER BREAD.

GOATS' CHEESE TARTLET GOLDEN PUFF PASTRY, TART GOATS' CHEESE AND BALSAMIC ONIONS.

**DUCK LIVER PARFAIT** A RICH DUCK PARFAIT WITH SMOKY PANCETTA, ONION CHUTNEY AND TOASTED BREAD.

## MAIN COURSE

**ROAST TURKEY** ROASTED TURKEY CROWN SERVED WITH ALL THE TRIMMINGS AND LASHINGS OF SLOW COOKED GRAVY.

STACKED ITALIAN AUBERGINE SLOW BAKED IN A TOMATO RAGU AND TOPPED WITH VEGAN CHEESE.

FARM BRED LAMB RACKS SERVED WITH CHAMP POMME PUREE AND PEAS FRANCÉ

PORK FILLET GIARDINO SUCCULENT PORK BELLY ON A BED OF ITALIAN GARDEN GREENS, LYONNAISE POTATOES AND A RICH RED WINE JUS.

**LEMON BUTTER SALMON** – PAN FRIED SALMON FILLET WITH A AUBERGINE AND MASCARPONE PUREE. CRISPY KALE AND CRUSHED POTATOES.

## **DESSERTS**

CHRISTMAS PUDDING CLASSIC STEAMED PUDDING SERVED WITH TRADITIONAL BRANDY SAUCE.

CHOCOLATE BREAD AND BUTTER PUDDING SWEET BREAD BAKED IN CRÈME ANGLAISE AND DRIZZLED WITH CHOCOLATE.

TIRAMISU LAYERED MASCARPONE AND LADY FINGERS WITH A HINT OF COFFEE AND AMARETTO.

**GELATO** A SELECTION OF AUTHENTIC ITALIAN ICE CREAMS. PLEASE ASK THE SERVER FOR DETAILS.





## CHRISTMAS MENU

Two Course £21.95 | Three Course £24.95