SAMPLE CHRISTMAS MENU

Available from 17:00. Selected evenings only.
Pre-ordering is advised, tables of 6+ required to pre-order.

3 courses 44.95

STARTERS

Smoked Salmon
Whipped ricotta, capers, dill, herb oil, preserved lemon, sourdough

Duck Liver Parfait (GFA)
Spiced fig and plum chutney, toasted brioche

Wild Mushrooms (GFA) V
Cream and white wine sauce, parmesan, toasted brioche

Spiced Parsnip Soup (GFA) VE
Parsnip crisps, herb oil, sourdough

MAINS

Residence Christmas Turkey
Sausage stuffing, pigs in blankets, roasted potatoes, maple roasted carrots and parsnips, sprouts and gravy

Braised Beef Rib
Red wine jus, shallots, pomme puree, roasted carrots

Nut Roast (VEOA) V
Sage and onion stuffing, roasted potatoes, maple roasted carrots and parsnips, sprouts and gravy

Pan Fried Fish
Crispy potatoes, creamed leeks, parsnip crisps, beurre blanc

DESSERTS

Sticky Toffee Christmas Pudding GF
Brandy toffee sauce

Dark Chocolate Mousse
Chantilly cream, brandied cherries, shortbread

Lemon Meringue Tart
Creme friache

Apple and Berry Crumble (VEOA)
Vanilla ice cream