CHRISTMAS MENU

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

3 courses 44.95
2 courses 39.95

Includes a welcome drink & a Christmas cracker

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)(VEOA) 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, Yorkshire pudding, roasted potatoes, maple roasted carrots and parsnips, sprouts and gravy

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

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

Pan Fried Hake GF
Crispy potatoes, creamed leeks, parsnip crisps, beurre blanc

DESSERTS

Sticky Toffee Pudding GF
Vanilla ice cream

Dark Chocolate Mousse (GFA)
Chantilly cream, brandied cherries, shortbread

Christmas Pudding
Brandy toffee sauce

Apple and Berry Crumble (VEOA)
Vanilla ice cream