



## Christmas Menu

Five courses of delicious locally-sourced ingredients to celebrate Christmas Day.

Glass of Prosecco	£6
Bottle of Prosecco	£32

Brie & Parsley Beignets (V)  
Apple & Celeriac Salad

### Starters

Roast Butternut Squash & Sweet Potato Soup (VE) (GF)  
Toasted Seeds

Tempura of Prawns  
Roast Garlic & Parmesan Risotto & Crisp Parsley

Ham Hock  
Chive & Confit Shallot Terrine, Cranberry Chutney & Melba Toast

Poached Pear, Blue Cheese & Watercress Salad (V)  
Cherry Tomato & Caramelised Walnuts  
Contains Nuts

Champagne Sorbet

### Mains

Our Farm Roast Turkey (GFO)  
Sage & Onion Stuffing, Pigs in Blankets & Cranberry Sauce

Roast Fillet of Beef (GF)  
Braised Shin, Roast Shallots & Root Vegetables, Gratin Dauphinoise

Fillet of Seabass (GF)  
Seared Scallops, Sauté Potatoes, Spinach & Lemon Butter Sauce

Homemade Gnocchi (V)  
Roast Mushrooms, Spinach & Artichokes, Mushroom Sauce & Toasted Yeast Flakes

### Desserts

Traditional Christmas Pudding (V)  
Brandy Sauce  
Contains Nuts

Chocolate Fondant Pudding (V)  
Vanilla Ice Cream & Chocolate Soil

Plum Frangipane Tart (V)  
Almond Flakes, Poached Plums & Crème Fraiche  
Contains Nuts

Selection of Farmhouse Cheese (GFO)  
Celery, Grapes & Biscuits

Filter Coffee or Tea & Mince Pie

VE - Vegan, VEO - Vegan Option

V - Vegetarian, VO - Vegetarian Option

GF - Gluten Free, GFO - Gluten Free Option

Please inform a member of staff of any allergies. Allergen charts are available on request. Our kitchen handles nuts and all dishes may contain traces of nuts.

The  
seven  
stars

EAT • DRINK • SLEEP