



# CHRISTMAS SET MENU 2024

£34 + VAT PER PERSON

## STARTER

White Bean, Thyme, and Artichoke Velouté  
Sumac and toasted seeds (V) (Vegan/Gluten free)

Game, Venison and Wild Boar Terrine (Gluten free/Dairy free)  
Apricot, sultanas and seasonal remoulade with a clementine gel

## MAIN COURSE

Roasted leg of turkey and steamed breast, braised chateaux  
potatoes, sautéed sprout tops, roasted root vegetables with a  
cranberry and thyme gravy (Dairy free/Gluten free)

Seasonal Spiced Pumpkin, Red Cabbage and Candied Beetroot  
Wellington (Vegan/Gluten free)

Thyme infused potato purée with tender stem broccoli and a  
cranberry gravy

## DESSERT

Steamed seasonal Christmas pudding, seasonal fruits in a smoked pine  
brandy cream sauce (Gluten free/Vegan available)

Poached, roasted, and steamed seasonal fruits with mulled wine syrup  
and orange sorbet. (Gluten free/Vegan)