

# Christmas Specials

## December 10<sup>th</sup> – 13<sup>th</sup>

Roast celeriac velouté with truffle oil and toasted walnuts

King prawn salad with lemon & shallot dressing

\*\*\*\*\*

Braised beef cheek served with caramelized onion mash,  
creamed leeks and a red wine jus

Roast turkey breast roulade wrapped in streaky bacon stuffed with sage and onion stuffing  
served with cranberry chipolata, braised carrots, herb butter roast potatoes, savoy cabbage,  
cranberry sauce, and turkey jus

Roast beetroot risotto served with crumbled goat's cheese  
and toasted pine nuts

\*\*\*\*\*

White chocolate creme brûlée served with orange shortbread

Tiramisu cheesecake with chocolate sauce and Chantilly cream

**2 course £20**

**3 course £25**