

CHRISTMAS MENU 2018

Chestnut Velouté

wild mushroom croquette, toasted seeds, parsley oil (V)
(vegan and gluten free)

Pork - Truffle Terrine

pickled wild mushroom, fig and apple compote, toasted brioche
(gluten free, dairy free)

Atlantic Cod – Dorset Crab

white beans cassoulet, Swiss chard, bacon crumble, smoked butter
(dairy and gluten free)

~~~~

### **Seared wild Salmon – Brown Shrimps**

split yellow lentils, Jersey royal, parsnip crisp, bouillabaisse sauce  
(dairy and gluten free)

### **Corn Fed Turkey**

pork and sage stuffing, honey glazed carrots, potato fondant, Brussel sprouts, thyme jus  
(dairy and gluten free)

### **Pumpkin Gnocchi**

glazed parsnip, grilled winter greens, toasted hazelnut, parmesan, butter sauce  
(Vegan )

~~~~

Christmas Pudding Trifle

glazed cherries, white chocolate ice-cream

Chocolate and Hazelnut Praline

vanilla ice-cream

Cheese Board

cheese crackers, grapes, quince compote
(£5 supplement)
(Gluten free)