

OUR 2024 CHRISTMAS MENU

STARTERS

Spiced parsnip and apple soup (VE)

Thyme and garlic croutons

Poached salmon and crayfish salad

Bloody Mary crème fraîche

Honey roasted figs (V)

Whipped goat's cheese, tart fin, beetroot gel and micro watercress

Pancetta, brie and cranberry croquette

Cauliflower puree

MAIN COURSES

Roasted Midland's turkey

Cranberry and orange seasoning, pigs in blankets and sage gravy
Served with roasted seasonal vegetables and garlic thyme potatoes

Steamed hake pave

Roasted radicchio, salsify, beetroot textures and crab and caper rosti
(Made using GF and DF ingredients)

Slow roasted Leicestershire pork belly

Potato cake, crushed pancetta, roasted onions and cider jus
(Made using GF and DF ingredients)

Charred hispi cabbage (VE)

Saffron chickpea hummus, peperonata sauce, chili oil and crispy chickpeas
(Made using GF and DF ingredients)

DESSERTS

Dark chocolate delice (V)

Boozy cherries, black forest sponge and Kirsch gel

Steamed Christmas pudding (VE)

Quince jam and white rum vanilla sauce

Egg nogg cheesecake (V)

Fig gel and ginger nut ice cream

Duo of local cheeses (V)

Grapes, apple, homemade apricot and rosemary chutney (V)