

### Starters

*Creamy Mushroom and Colston Bassett Stilton Soup with Port Wine served with Freshly Baked Bread and Butter (GF)*

*Warm Chicken Caesar Croquettes with Lettuce Puree, Caesar Dressing and Finished with Parmesan Shavings (GF)*

*Duo of Smoked Salmon and Cheddar Cheese Soufflé with Mixed Leaves and a White Wine and Prawn Sauce (GF)*

*Baked Tomato Galette with Goats Chees, Olive Tapenade, Basil Finished with Balsamic Glaze and Mixed Leaves*

*Chicken Liver Parfait with Pomegranate Jelly Served with a Mixed Tossed Salad and Warm Toasted Bread*

### Main Course

*Roast Turkey with Roasted Potatoes, Bubble and Squeak Potato Cake, Root Vegetables, Sausage and Bacon, Cranberry and Caramelized Onion Pork Stuffing Ball finished with a Light Gravy and Cranberry Sauce (GF)*

*Picanha Steak Pan Fried served with Chimichurri Dressing, Thick Cut Chips, Mixed Tossed Salad and Onion Rings (GF)*

*Persian Butternut Squash and Pistachio Nut Roast Topped with Feta Cheese served with a Spiced Tomato Sauce Roast Midi Potatoes and a Mixed Tossed Salad (GF)*

*Spiced Fillet of Cod with Curried Cauliflower Florets and Mango on Parmentier Potatoes with Spiced Cauliflower Puree (GF)*

*Slow Roasted Pork Belly with Crispy Crackling served on Black Pudding and Mustard Mash, Roasted Root Vegetable, Pork Jus and Finished with Apple Puree*

### Dessert

*Warm Sticky Chilli and Ginger Pudding with Whipped Double Cream, Ginger and Orange Ice Cream and Poached Spiced Oranges (GF)*

*Luxury Ice Cream Sundae with Whipped Double Cream Finished With Dark Chocolate Sauce & Fresh Berries £5.50 (GF)*

*Tiramisu – Classic Italian Dessert with layers of Sweet Mascarpone Custard with Coffee Kahlua Soaked Sponge Fingers with a Little Chocolate*

*Chilled Chocolate Fondant with Salted Caramel Sauce, Vanilla Ice Cream Whipped Double Cream and Praline Chocolate Garnish (GF)*

*Warm Christmas Pudding served with Fig and Mascarpone Ice Cream Whipped Double Cream and Finished with Brandy Sauce (GF)*

*A Rowan Tree Cheese Platter with Fruit, Quince Jelly and Oatcakes £7.25*

*Coffee/ Tea & Mince Pies £29.95*

*(GF) Gluten Free – Please note we do not operate a nut free environment, therefore some products may contain or have come into contact with nuts or nut products Please inform us of any food related allergies when placing your order*