

The Wine Cellar
Bar & restaurant

Christmas Menu

2 Courses £25.00

3 Courses £30.00

Starters

Parsnip & pear soup, curried oil, warm sourdough bread (V)(V)

Crispy goats cheese fritter, pear, beetroot & walnut salad (V)

Cold smoked salmon & crayfish cocktail, Bloody Mary dressing, avacado & cucumber ribbons

Warm smoked duck salad, cranberry dressing, sweet clementines & homemade granola

Chicken & black pudding terrine, piccalilli, toasted hazelnuts & sourdough toast

Main Course

Traditional roast turkey, duck fat potatoes, creamed sprouts with pancetta & nutmeg, pork stuffing & rich gravy

Slow braised British beef, baby onions, wild mushrooms & smoked mashed potatoes

Caramelised shallot & goats cheese tarte tatin, honey glazed beetroot, baby spinach, candied walnuts & balsamic glaze (V)

Pan seared bream fillet, parmentier potatoes, wilted spinach, herb & crayfish butter

Chestnut, wild mushroom & butternut squash risotto with crispy kale (V)(V)

All served with Christmas vegetables

Desserts

Traditional Christmas pudding, cranberry sorbet, vanilla & brandy mascarpone

Iced chocolate panettone parfait, salt caramel puree & crushed honeycomb

Toffee apple cheese cake, oat crumb & apple crisp

Cheese plate: Cheddar, Stilton & Brie, cheese biscuits, tomato chutney, grapes & celery

Our food is freshly prepared on site, using local produce where available.

Please note that not all ingredients and components are listed on the menu.

If you have any dietary requirements, please do not hesitate to ask.

Dairy is used in our general cookery.