

The Wine Cellar
Bar & restaurant

Christmas Menu

2 Courses £27.50

3 Courses £32.50

Starters

Winter vegetable soup (with or without crispy chorizo), served with warm bread

Charred hot smoked salmon, Bloody Mary prawns, avocado salad, dill oil

Pickled beetroot carpaccio, parsley & lemon aioli, candied walnuts, salt baked beetroot hummus
confit celeriac (V)

Ham hock, chicken & cider terrine, toasted bread, piccalilli, dressed leaf

Main Course

Traditional roast turkey breast, duck fat roast potatoes, ham hock stuffing with
cranberries, glazed carrots, toasted chestnuts & rich gravy

Norfolk chicken breast, fondant potato, creamed sprouts with crispy bacon & mustard,
finished with a tarragon jus

Butternut squash, beetroot & chestnut mushroom Wellington, roasted potatoes, glazed
carrot tops, sauteed sprouts & vegetable gravy

Pan roasted cod, lemon & herb crushed potatoes, confit swede & horseradish butter sauce

Duo of beef: slow cooked beef brisket, horseradish & braised ox cheek croquette,
wild mushrooms & curly kale

All served with oven roast winter root vegetables & sprouts

Desserts

Traditional Christmas pudding, dark chocolate crumb & malted ice cream

White chocolate panettone frozen parfait, crushed honeycomb, salt caramel puree, chocolate shards

Chocolate orange set cheesecake chocolate & tonka bean gel

Cheese plate: Mature 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.