

The Wine Cellar
Bar & restaurant

Christmas Menu

2 Courses £32.50

3 Courses £37.50

Starters

Spiced butternut squash soup, coriander oil, butternut squash crisps, homemade bread (VV) (GF*)

Warm ham hock, pea & mint terrine, pea puree, roast chestnut mushrooms, Parma ham crisp, red wine jus (GF*)

Pakora cauliflower fritters, Asian slaw, paprika aioli (VV)(GF)

Smoked mackerel pate, celeriac remoulade, pickled silverskin onions, cornichons, homemade toast(GF*)

Main Course

Traditional roast turkey breast, garlic & thyme roast potatoes, creamed sprouts with bacon, pork & cranberry stuffing, rich gravy (GF*)

Pan roasted Banham chicken breast, roasted artichoke & chorizo risotto, rocket, preserved lemon & pine nut salad (GF*)

Slow cooked beef brisket, sauteed gnocchi & wild mushrooms, confit celeriac, crispy curly kale, wholegrain mustard jus

Pan seared cod fillet, herb crushed potatoes, wilted baby spinach, honey roasted candy beetroot & chantenay carrots, smoked beetroot puree (GF)

Chestnut & cashew nut roast, roasted new potatoes, roasted spiced cauliflower & parsnips sauteed tenderstem broccoli, cranberry compote, gravy (VV)(GF)

All served with roasted seasonal root vegetables & brussel sprouts

Desserts

Traditional Christmas pudding, caramelised orange, dark chocolate crumb & vanilla ice cream (GF*)

Sticky toffee pudding, toffee sauce, spiced poached pear, pear sorbet (VV)

Passionfruit cheesecake, white chocolate fudge, mixed berry compote (GF)

Chocolate pave, salted caramel puree, kirsch cherries, chocolate soil, cherry sorbet

Cheese plate: Cheddar, Stilton, Brie, cheese biscuits, tomato chutney, grapes & celery (GF*)

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 (VV) Vegetarian/Vegan. (GF*) Gluten free option available - please notify