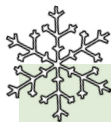


CHRISTMAS MENU

ALLOTMENT BAR AND RESTAURANT

2 COURSES FOR 21.50 3 COURSES FOR 25.00

MAXIMUM 20 PEOPLE



STARTERS

**CELERIAC, HAZLENUT
AND TRUFFLE SOUP** (ve)(n)

with charred sourdough

BRAISED PIG CHEEKS

& HAM HOCK BON BON (e) (md)

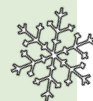
with mustard & apple compota and
crushed swede

BROWN BUTTER FRIED SCALLOPS (mc)(m)

parsnip puree and pancetta crumb

BLUE CHEESE GNOCCHI (v)(m)

with wild mushrooms and rocket



MAIN COURSES

ROAST TURKEY (e)(m)(n)(sd)

With roast potatoes, vegetables and all the
trimmings

SEARED DUCK BREAST (sd)(m)(gf)

with celeriac dauphinoise, spiced cranberry
& port jus

PAN FRIED SEABASS (f)(sd)(gf)

with artichoke puree, pancetta, sauteed
runner beans

MUSHROOM & CHESTNUT

WELLINGTON (ve)(n)

With roast potatoes, vegetables and all the
trimmings

DESSERTS

ENGLISH FARMHOUSE CHEESES (ce)

(e)(m)(ss)

With apple chutney, crackers

ESPRESSO CREME CAMEL (ve)

With biscotti

BLACK FOREST FONDANT (e)(m)(v)(sd)

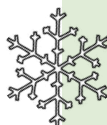
Dark chocolate & cherry fondant,

LIMONCELLO POSSET (n)

With sugared almonds and clementine

MULLED APPLE TART

With spiced mascapone and caramel



ALLERGENS

Please let us know if you have any allergies or require information on ingredients used in our dishes

ce - celery gf - gluten free c - crustaceans e - eggs f - fish l - lupin m - milk mc - molluscs
md - mustard n - nuts p - peanuts ss - sesame seed sy - soya sd - sulphur dioxide ve - vegan
v - vegetarian