

## Starters

### **Parsnip & Apple Soup V+ GF**

Topped with rustic herbed croutons

### **Smoked Mackerel Tian**

Served with a horseradish jelly & a wild rocket salad **GF**

### **Mushroom & Red Wine Pate**

With a sweet shallot compote **V+ GF**

### **Roasted Butternut squash & Herb Tart V**

served with apple chutney & garden leaves

## Mains

### **Pan Fried Salmon**

served with crushed new potatoes & a horseradish sauce **GF**

### **Roast Turkey with Orange & Cranberry Jus**

served with roast potatoes and roasted winter vegetables (**GF on request**)

### **Open Lasagne**

With Parmesan cream & seasonal vegetables **V**

### **Roasted Beetroot & Rosemary Risotto GF V+**

With herb oil & roasted winter vegetables

## Desserts

### **Poached Pears**

With chocolate & orange sauce **V** (**V+** on request)

### **Vanilla & Gingerbread Cheesecake V**

served with a rich fruit coulis

### **Apple, Date & Nutmeg Pecan Crumble**

served with cinnamon Anglaise **V** or Vanilla Toffuti **V+**

### **Rich Christmas Pudding (GF & V+ on request)**

served with brandy sauce

All our Christmas meals include in the price the mulled wine on arrival, coffee & mince pies & **free** admission to the gardens

**Parties of six and over receive a FREE bottle of wine**

Two Course Lunch £21.95

Three Course Lunch £25.95

Three Course Dinner £29.95 limited dates available please enquire

