**Christmas Menu**

**To Start**

**Duck liver and candied orange pate served with toasted bloomer bread and an orange and plum jam

Smoked salmon mousse served with pickled cucumber, salad leaves and a seasoned oil

Presidents goat's log slice served with seasoned grilled beef tomato, garlic rubbed bread and festive salad leaves

Wensleydale cheese, roasted leek and clotted cream pastry crown with wild cranberries and crisp salad leaf

Main Course

Roasted turkey crown served with a sage, onion and cranberry stuffing, pig in blanket and rich gravy

Chicken fillet stuffed with stilton and port served with wilted spinach, fine beans and roasted potatoes

Minted lamb shank in a mint gravy served with roasted parsnips, roasted potatoes and banana shallots

Red cabbage and apple roulade served with brie, red onion marmalade and a spicy tomato sauce**

**Dessert**

**Christmas pudding served in a brandy sauce with glazed, glacier cherries

Belgian chocolate and salted caramel dome served with a raspberry compote

Lemon and raspberry posset served with a dark caramel sauce

Strawberry gateaux served with clotted cream and a strawberry drizzle

To Finish

Coffee and mince pie

£24.95 per person

House DJ (Optional) £190**