**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**