

# **Christmas Menu 2023**

#### **Starters**

## Jerusalem Artichoke Soup

crispy smoked bacon, rosemary sourdough croutons

# **Creamed Baked Wild Mushrooms (V)**

mature cheddar & white port sauce, toasted ciabatta

## Marinated Heritage Beetroot & Baby Carrots (Vg)

toasted walnuts, mixed cress, balsamic dressing

### Dima's Vodka Cured Scottish Salmon

fennel, apple & radish slaw, dill yoghurt

#### **Chicken Liver Parfait**

toasted sourdough, fig chutney, roasted pumpkin & sunflower seeds

#### Mains

#### **Green Lentil Dahl (V)**

basmati rice, yoghurt, coriander, lime

## Roasted Celeriac Steak (Vg)

parsnip puree, caramelised shallot, sauteed wild mushrooms, pesto

#### Pan Fried Sea Bream

butter bean & chorizo stew, spinach, crispy onion

#### **Roast Usk Valley Turkey**

sage stuffing, roast potatoes, seasonal vegetables, pigs in blankets, cranberry sauce

#### Maple Glazed Pork Belly

dauphinoise potato, shallot puree, plum ketchup, port jus

#### **Chargrilled Fillet of Beef**

chestnut & garlic puree, wilted spinach, madeira jus (£6 supplement)

# **Puddings**

Cranberry Cheesecake, Winter Berry Compote (Vg)

Pear Tart Tatin, Vanilla Ice Cream, Hazelnut Praline

**Christmas Pudding, Brandy Butter Ice Cream** 

Selection of Cheeses, Water Biscuits, Apricot Chutney (£4 supplement)

£39 for three courses