

The Wine Cellar
Bar & restaurant

Christmas Menu

2 Courses £25.00

3 Courses £30.00

Starters

Parsnip, apple & thyme soup, warm bread (VV)

Sautéed wild mushroom & baby spinach, chestnut & madeira butter, dressed leaf (V)

Salt cod & chorizo fritters, saffron & dill aioli

Smooth chicken liver parfait, celeriac remoulade, tomato chutney, crispy toast

Cold smoked salmon & prawn cocktail, Bloody Mary dressing, avocado & cucumber ribbons

Main Course

Traditional roast turkey crown, beef fat roasted potatoes, mixed herb stuffing, braised red cabbage & rich roast gravy

Slow braised British ox cheek, wild mushrooms & mashed swede

Banham chicken breast, fondant potato, creamed sprouts, pancetta & nutmeg

Caramelised shallot & goats cheese tarte tatin, honey glazed beetroot, dressed leaf, candied walnuts & balsamic glaze (V)

Pan seared bream fillet, crushed new potatoes, confit swede, baby spinach & lemon butter sauce

Rocket & parsley pearl barley risotto, roasted butternut squash & carrot top pesto (VV)

All served with oven roast winter root vegetables

Desserts

Traditional Christmas pudding, rich vanilla & brandy crème anglaise

Milk chocolate panettone frozen parfait, chocolate gel & crushed honeycomb

Tonka bean and cherry cheese cake, kirsch & vanilla sorbet

Dark chocolate mousse, cranberry sorbet & hazelnut praline (VV)

Cheese plate: Mature Cheddar, Stilton & Brie, cheese biscuits, tomato chutney, grapes & celery

Our food is freshly prepared on site, using local produce where available.

Please note that not all ingredients and components are listed on the menu.

If you have any dietary requirements, please do not hesitate to ask.

Dairy is used in our general cookery.