

## CHRISTMAS MENU

2 Courses 26.00 3 Courses 32.00

Beetroot cured salmon, pickled beetroot, watercress, dill & yoghurt dressing GF

Spiced parsnip & lentil soup, sprout bhaji, coriander & crème frâiche V GF\*

Home cured bresaola, rocket, ewe's cheese, honey & pumpkin seeds GF

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FREE RANGE TURKEY BREAST STUFFED WITH MUSHROOM, TRUFFLE & CRANBERRY Roast potatoes, crispy smoked ham hock & honey roasted parsnips GF

SPICED FEATHER BLADE OF BEEF Mashed potato, braised red cabbage, crispy carrots & shallots GF

SPINACH, RICOTTA & MUSHROOM ARANCINI Pumpkin caponata, fregula, olives & sage V\*

CORNISH HAKE FILLET, CHORIZO & CARAMELISED FENNEL Butterbeans, squash puree, capers & dill GF

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Cherry & chocolate tart, honeycomb & Ivy House thick cream

Christmas bread & butter pudding, clotted cream ice cream, brandy butter sauce

Spiced baked apple, cherry sorbet, honey, pumpkin seed praline GF\*

\*Dishes can be made suitable for vegans when pre-ordered