



## Traditional Menu

### STARTER

#### Pulled Gammon with English Mustard

Local gammon joints cooked for 24 hours and glazed with honey and English mustard, served on tomato, cucumber and mango salsa.

### MAIN COURSE

#### Roast Turkey Saddle

Sliced saddle of roast turkey served with braised red cabbage, sautéed sprouts and roasted parsnip and carrot purée, pigs in blankets, homemade stuffing and goose fat roast potatoes.

### DESSERT

#### Salted Caramel Crumb Cheesecake

With chocolate brownie cream and a chocolate brandy snap twist.

## Vegetarian Menu

### STARTER

#### Hummus with Caramelised Red Onion

Homemade hummus loaded with garlic and coriander and laced with red onions, served with pitta and mixed leaf.

### MAIN COURSE

#### Nut Roast

Homemade with a selection of winter nuts and spices and served with braised red cabbage, sautéed sprouts, roasted parsnip, carrot purée and roast potatoes.

### DESSERT

#### Salted Caramel Crumb Cheesecake

With chocolate brownie cream and a chocolate brandy snap twist.

PLEASE SPECIFY ANY DIETARY REQUIREMENTS AT THE TIME OF BOOKING