

Starters

Lightly curried parsnip & butternut squash soup Potted wild mushroom & truffle pate, olive oil crispy focaccia breads Duck liver & port wine parfait, hawkshead damson chutney, sourdough toasts

Mains

Roast turkey, sage onion & chestnut stuffing, pigs in blankets, roast potatoes, roasted cooking jus (GF available)

Seared fillet of salmon, roasted beetroot risotto

Roasted nut & butternut squash wellington

Desserts

Cherry & vanilla Geleske

Crème brulee raspberry sorbet, white chocolate snow

A selection of fine cheeses, quince jelly, artisan crackers (GF available)

