

Christmas

MENU

STARTERS

Chicken Liver Parfait (gfo)

Crostini and spiced apple chutney

Baked Camembert (gfo)

Cranberry compote, ciabatta toast, rocket, walnut & apple salad

Prawn & Crayfish Cocktail (gfo)

Sriracha Marie Rose sauce, baby gem lettuce, pickled cucumber

Parsnip & Apple Soup (vg)(gfo)

Parsnip crisps, warm ciabatta

MAINS

Turkey Roulade (gf)

Honey roasted carrots & parsnips, buttered sprouts, braised red cabbage,
Roasted potatoes, Yorkshire pudding, proper turkey gravy

Slow-braised Beef Brisket (gf)

Horseradish mash, roasted root veg, red wine jus

Pan-Seared Sea Bass (gf)

Lemon & herb crushed potatoes, Tenderstem broccoli, prawn butter sauce

Carrot & Winter Spice Wellington (v)(vgo)(gfo)

Roasted root veg, buttered sprouts, braised red cabbage, roasted potatoes

DESSERT

Cherry Almond & Cognac Christmas Pudding

Brandy sauce

Baileys Crème Brûlée (gf)

Mint choc tulle

Chocolate Truffle Brownie Torte (vgo)(gf)

Vanilla ice cream

Mulled Winter Fruit Crumble (gf)

Crème Anglaise

vg = Vegan | vgo = Vegan Optional | gf = Gluten Free | gfo = Gluten Free Optional

Merry Christmas
From the TTN Team