

Starters

Classic Smooth Chicken Liver Parfait with Plum & Apple Chutney
and Toasted Brioche

Lightly Curried Butternut Squash Soup with Sour Dough Croutons
and Coriander Oil

Crispy Salt Cod Scotch Egg with Roasted Red Pepper Ketchup and Chorizo

Gin Cured Salmon Gravalax with Smoked Salmon Mousse, Dill Oil
and Toasted Rye Bread

Mains

Turkey Ballotine with Sage and Onion Stuffing, Wrapped in Parma Ham
with Spinach and Cocotte Potatoes

Fillet of Black Bream with New Potatoes, Sauteed Prawns
in a White Wine and Lemon Cream Sauce

Wild Mushroom, Celeriac and Saffron Risotto, Aged Parmesan, Rocket
and Watercress Salad

Slow Braised Beef with Colmans Mustard Cake, Rosemary Honey Glazed Carrots
and a Rich Red Wine Sauce

Desserts

Smashed Chocolate Brownie with Honeycomb and Salted Caramel Ice Cream

Selection of Cheese and Biscuits with Caramelised Onion Marmalade

Classic Vanilla Crème Brulle, Raspberry Macaroon and Raspberry Sorbet

Stoke Mill Christmas Pudding with Brandy Ice Cream

Three Course Dinner £34.00

Not all food items are listed on the menu. If you have any allergies or dietary requirements
please ask for the Duty Manager to provide full listings