



# CHRISTMAS MENU

## STARTERS

### Duck Liver Parfait with Cointreau Orange Glaze (GF)

Rich duck liver parfait with a fresh and zesty glaze served with crusty bread and a spiced plum chutney

### Duo of Smoked Salmon Mousse (GF)

Smoked salmon mousse with a soft centre on a mustard dressing. Topped with cured smoked salmon and dill parfait served with a salad garnish and seeded bread.

### Minestrone Soup (V)

Served with crusty bread and butter

### Spicy Corn Fritters (GF/VE)

Crispy fritters with sweetcorn, cayenne pepper and chilli served on crispy salad and mayonnaise

## MAINS

### Sycamore Christmas Dinner (GF/V)

Traditional Turkey or Nut Roast Christmas dinner served with all the trimmings

### Pan Seared Salmon (GF)

Salmon fillet accompanied with a garlic & herb butter sauce. Served with boiled potatoes and fine green beans

### Beetroot Wellington (V)

Beetroot, soya mince, herbs and spices encased in puff pastry served with spring onion mash, broccoli florets and gravy (Vegan option available on request)

## DESSERTS

### Baked Rum & Raisin Cheesecake (GF/V)

Crunchy biscuit base topped with a rich, baked New York cheesecake with lashings of rum and raisins. Served with cream

### Trillionaires Tart (GF/V)

Chocolate pastry case filled with toffee sauce and chocolate ganache topping. Served with vanilla ice cream (Vegan option available on request)

### Raspberry & White Chocolate Roulade (GF/V)

Rolled meringue filled with fresh cream, raspberry jam and white chocolate. Served with cream

### Christmas Pudding

Traditional Christmas pudding served with brandy sauce

## COFFEE & MINCE PIES

2 Courses £27.95 / 3 Courses £34.95

GF - Gluten Free / V - Vegetarian / VE - Vegan

While our gluten free meals are made from ingredients not containing gluten, and we follow strict procedures to stop contamination, our kitchen does contain gluten. Some of our cooking methods could affect the status of our Vegetarian / Vegan Meals. Please ask for more information