





The Terrace Festive Menu

£29 for 2 courses

£35 for 3 courses

Starters

Butternut squash soup   (V on request)
Crème fraiche, burnt butter, sage

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Pork and duck liver pate (V on request)
toasted brioche, plum chutney

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Beetroot cured salmon
rye bread, horseradish, watercress

Main courses

Free range turkey wrapped in smoked bacon (V on request)
traditional accompaniments

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A proper nut roast with chestnuts, black garlic, apricot & put lentils (V)
traditional accompaniments

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Risotto of smoked haddock 
leeks, Cornish Blue, celery

Desserts

Mince pie ice cream  (V)

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Winter fruits poached in mulled wine  (V) (D on request)
vanilla cream

