




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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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)
turnip fondant, parsnip puree, confit cabbage, roast potatoes, gravy

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A proper nut roast with chestnuts, black garlic, apricot & puy lentils V

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Risotto of smoked haddock 
leeks, Cornish blue cheese, celery

Desserts

Brown sugar ice cream  V

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

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Puff pastry mince pie V
brandy butter

