



# December Taster Menu

FOOD SERVED MEZZE STYLE

## TO START

*Sharing Platter ~ Homemade duck p $\hat{a}$ te & chutney, baked Camembert & grilled ciabatta, spiced pulled pork & Chinese pancakes, garlic buttered king prawns, crudit $\acute{e}$ s & homemade aioli*

## MAINS

*Dishes accompanied with a selection of honey roasted parsnips, roast potatoes and fresh seasonal vegetables*

- ★ Herb crusted salmon & crayfish tails, lemon cream cheese*
- ★ Slow cooked ham hock, calvados sauce & Bramley apple compote*
- ★ Pulled confit duck croquettes with Morello cherry glaze*
- ★ Ale braised beef brisket with glazed winter roots*
- ★ Mini sweet potato Wellington, parsley & white wine sauce*

## DESSERTS

*Chef's taster choice of our homemade desserts*

*2 COURSE £25 / 3 COURSE £30*