



CHRISTMAS MENU

Served 23 Nov – 23 Dec 2019. Booking essential – call 01522 812505

STARTERS

Roasted parsnip & KG apple veloute

Lincolnshire rapeseed oil, mizuna (GFOA) (V)

Home cured beetroot salmon

Crab pate, baby capers, poppy cracker, lemon dressing (GFOA)

Wild mushroom & chestnut pate

Cranberries and toasted sourdough (VEGAN) (GFOA)

Terrine of Doddington Pheasant & partridge

KG dressed salad, KG apple chutney, grilled brioche (GFOA)

MAINS

Roast crown of turkey, Cranberry & KG herb stuffing (GFOA)

Dripping roast potatoes, Lincolnshire pig in blanket, honey glazed baby parsnips, buttered sprouts

Doddington herd blade of beef (GF)

Faux sirloin, KG herb fondant, dripping roast carrot, shallot & red wine jus

Baked cod loin (GF)

Creamed leek & celeriac, dill & crayfish butter

Jerusalem artichoke tart

Caramelised chicory, toasted feta, watercress, KG herb oil (VG)

DESSERT

Christmas pudding, brandy sauce, cranberry compote (GFOA)

Almond tart, caramelised KG apples, clotted cream, toasted almonds

Dark chocolate brownie, salted caramel, malt ice cream (GFOA)