The GAZELLE

Festive Menu

Available from November 26th to December 24th (excluding Sundays)
Parties of 10 or more – A deposit & pre-order will be required

Starters

Beetroot cured salmon, horseradish crème fraiche, pickled cucumber
Ham hock terrine, piccalilli & toasted sourdough
White onion, potato & thyme soup, warm bread
Caramelised red onion & Brie tart, watercress salad, balsamic

Mains

Roast turkey, garlic & thyme roast potatoes, sage & onion stuffing,
pig in blanket, honey glazed parsnip, seasonal greens, tempranillo gravy
Slow braised beef, horseradish mash potato, roasted root vegetables, kale, unicorn ale gravy
Pan fried sea bass, sauteed new potatoes, samphire, spinach, lemon & caper butter
Mushroom & chestnut wellington, garlic & thyme roast potatoes, seasonal greens, roasted root vegetables, cranberry jus

Desserts

Mulled wine Panna Cotta, shortbread biscuit
Traditional Christmas pudding, brandy anglaise, candied orange
Black forest brownie, vanilla bean ice cream, chocolate sauce
Mince pie cheesecake, mulled berries

2 course - £27.95
3 course - £33.95