# THE GATE HANGS HIGH
# CHRISTMAS MENU

## Starters

Tequila cured salmon, shallots, capers, pak-choi & sour cream (GF)

Pork terrine, damson chutney, crisp bread & pickled vegetables (DF)(GFO)

Beetroot, goat curd, puffed rice, pickled raisin & lemon oil(V)(GF)

White onion & thyme soup, sourdough bread & butter (VG)(GFO)

## Mains

Cider brined turkey breast, roast potato, grilled leek, burnt apple cider jus & parsnips (DF)(GF)

Red wine braised beef short-rib, black garlic mash, cavalo nero & red wine jus (GF)

Salmon 'Viennoise', charred little gem, celeriac cream, & peas

Roasted cauliflower, celeriac cream, roasted capers, chestnuts, salsa verde & tempura spring onion (N)(DF)(VG)

## Desserts

Clementine and gingerbread pudding, clotted cream & creme-anglaise

White chocolate, lemon curd & raspberry roulade (GF)

Sticky date, irish whiskey and cherry pudding, toffee sauce & vanilla ice cream

Iced banana parfait, caramelised banana, custard & praline (N)(GF)

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN FREE | N - CONTAINS NUTS | SF - CONTAINS SHELLFISH | DF - DAIRY FREE | GFO - GLUTEN FREE OPTION AVAILABLE

IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT, PLEASE INFORM A MEMBER OF STAFF BEFORE YOU PLACE YOUR ORDER

*Mince pie and coffee £45 per person*

*Mince pie and a glass of prosecco £50 per person*