

CHRISTMAS IN JULY

3 COURSE MEAL

STARTER

Gin & Tonic cured salmon

With lemon mascarpone, pickled fennel, avocado & French radish GF

MAIN COURSE

Rolled breast of turkey

With chestnuts, sage, cranberries and all the Christmas trimmings

DESSERT

Traditional plum pudding

A festive plum pudding, glazed summer berries, eggnog cream

DRINK

Spiced Mulled Wine

Red wine with cinnamon sticks, cloves, orange zest, and a touch of honey

