

## STARTERS

Green Man Smoked Salmon, Sicilian Lemon, Herbed Crème Fraiche. Served with Baby Pickled Vegetables

(GF on request)

Or

Duck Liver Pate with a touch of Cream, Redcurrant and Brandy, served with a Fig, Red Onion & Balsamic Chutney, Baby Silver Skin Onions, Cornichons and Crusty Bread

(GF on request)

Or

Cold Asparagus, Crumbled Vegan Parmesan Cheese, Olive Oil & Balsamic (DF, GF, V & VG)

Or

Homemade Cream of Celeriac & Truffle Soup topped with Toasted Hazelnuts (V - GF on request)

## MAIN COURSES

Traditional Bronze Roast Turkey Breast with Cumberland Spiced Sausage meat stuffing. Served with Pigs in Blanket, Homemade Cranberry Sauce and Rich Gravy (DF and GF on request)

Or

“Cherry Orchard” Crispy Belly of Pork infused with Honeybee Cider, Finished with a Rich Calvados Infused Sauce, finished with a touch of Cream and served with Bramley Apple Sauce (GF)

Or

Finest Scottish Salmon Wellington wrapped in an all-Butter Puff Pastry, served with a Shallot, Fresh Tomato, Dill & White Wine Cream Sauce

Or

Baby Spinach, Apricot, Chestnut Mushroom, Sweet Potato and Cranberry Wellington wrapped in Puff Pastry (DF, GF, VG)

## DESSERTS

Traditional Rich Spiced Fruit Christmas Plum Pudding served with Brandy Sauce  
(V & GF - VG & DF to be served with Vegan Custard)

Or

Salted Chocolate Tart with Orange and Rum Caramel

Or

Green Man Cheesecake served with Dark Chocolate Sauce

Or

Selection of Finest English and Continental Cheese  
Served with Biscuits, Celery and Grapes (GF on request)

(supplement £5pp)

***Unfortunately, we are unable to cater for different dietary requirements apart from DF, GF, V & VG and these are indicated besides each dish. Our menu contains nuts, milk, gluten, sesame and other allergens. All our food is prepared in a kitchen where nuts, milk, gluten, sesame and other known allergens may be present. We take precautions to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.***

***Our dish descriptions do not include all of the ingredients used to make the dish***

Drinks and Wine are not included and will be charged accordingly.