

Local Pheasant Terrine wrapped in Streaky Bacon
with homemade apple and ale chutney & oven baked crostini.

Salmon & Juniper Fishcake in Panko Breadcrumb
with winter spiced leaves & horseradish dressing.

Roasted Chestnut & Parsnip Soup (V)
served with cranberry scented croutons and sourdough bread.



Roasted Breast of Lincolnshire Turkey.
with "deer in blankets" (local venison) wild boar sausage-meat stuffing, gravy & a bread sauce. Served alongside roast potatoes, orange infused carrots, Hacheby honeyed parsnips, shredded sprouts, cinnamon-spiced red cabbage & a Yorkshire pudding.

Locally Sourced Game Lasagne
finished in a port sauce and topped with sage derby cheese.
With warm rosemary focaccia bread and roasted vegetables.

Roasted Nut & Thyme Crumbed Fillets of Cod
served upon a beetroot dauphinoise, with baby vegetables and a honey & grain mustard cream sauce.

Brie & Butternut Squash & Cranberry Wellington (V)
served upon buttered mash with sautéed sprouts.
Drizzled with a red wine reduction.



Chef's Homemade Christmas Pudding
infused with rum and finished with a brandy scented crème anglaise.

Ruby Chocolate Cheesecake
finished with a winter berry compote and
Madagascar vanilla-pod ice cream.

Winter Spiced Crème Brûlée
with homemade cinnamon shortbread.

Apple Spiced Grantham Gin Sorbet
with rum soaked fruit, fresh raspberry coulis
& homemade cinnamon shortbread.

