



Starter

Chef's soup of the day, homemade sourdough bread (v)

Oak-smoked mackerel; cockle, red chilli and paprika salsa; rocket; pine nuts

Game terrine, heritage carrot chutney, rye bread crouton

Fig, goats' cheese and spinach parcels, curried chickpeas, coriander (v)

Seared tuna carpaccio, pomegranate and chicory salad, spiced tomato dressing, toasted pumpkin seeds

Main Course

Roast crown of turkey, apple and thyme stuffing, pigs in blankets, gravy

Roast sirloin of beef, Yorkshire pudding, gravy

Confit duck leg, breast cassoulet, black pudding, crackling crumb

(Roasts are served with roast potatoes, root vegetables, spiced red cabbage and sprouts)

Pan-fried fillet of sea trout, king prawn and sweet potato chowder, wakame

Wild mushroom and chestnut wellington, squash purée, gravy (v)

Dessert

Christmas pudding, crème Anglaise, redcurrant coulis

Chocolate tart, stem ginger ice cream, beetroot and mascarpone cream

Chestnut iced parfait, blueberry compote, lemon shortbread

Local cheese board, chutney, celery, grapes and crackers

Selection of homemade ice creams and sorbets

Speciality tea or coffee and mini mince pies

£29.95 per person

Service is not included but if you would like to make a donation towards the work of The Clink Charity please use the envelopes provided on the tables or text **CLNK33** and the amount **£5, £10, £20**, etc. to **70070**.

Allergen information

Our kitchen uses a variety of ingredients, including nuts. For all allergen information please ask your server.

(V) – vegetarian.

