

BROADLEAF

Christmas Menu



STARTERS

Roast celeriac and chestnut soup *(v)*

Pork, veal and pistachio terrine, spiced cranberry
chutney, toasted sourdough

Salmon gravadlax, pickled fennel and
cucumber, crème fraîche

Heritage beetroots, pickled apple, smoked
almonds, bitter leaves *(vegan) (gf*)*

MAINS

Roast free range Lincolnshire turkey, pigs in blankets,
bread sauce, chestnut stuffing, duck fat roast potatoes,
Brussels sprouts, roasting juices

Braised Longhorn short rib of beef, creamed mashed
potatoes, spiced parsnips, watercress, truffle jus *(gf*)*

Herb crusted fillet of Peterhead cod, crab
mousseline, seashore vegetables

Chargrilled cauliflower, cannellini bean purée,
salsa verde, crispy shallots *(vegan)*

DESSERTS

Georgie Porgie's Devonshire Christmas
pudding, brandy custard

Baked vanilla cheesecake, spiced winter
fruits, toasted almonds

Chocolate panna cotta, clementines, shortbread

Pineapple carpaccio, coconut sorbet,
pomegranate *(vegan) (gf*)*

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£35PP THREE COURSES

£45PP THREE COURSES
with half bottle of wine

£51PP THREE COURSES
with prosecco on arrival and half bottle
of wine or two bottles of beer*

**Upgrade to Champagne for £4 additional*