

# Menu

## Starter

*Cream of Celeriac, Leek & Truffle Oil Soup (v, vg) (gluten free croutons available)*  
Bread roll & butter, herb croutons, micro parsley

*Tomato & Goats Cheese Tart (v, gf) (vegan option available)*  
Watercress & apple salad, herb oil

*Chicken Liver & Cognac Pate*  
Tomato & chilli chutney, dressed salad, toasted ciabatta

## Main

*Traditional Thyme Roasted Turkey*  
Pork, apricot, sage & onion stuffing, sausage wrapped in bacon, roast potatoes,  
roasted seasonal vegetables, roast gravy

*Seared Hake Fillet (gf)*  
Saffron & dill Sauce, seasonal vegetables, crushed new potatoes

*Vegetable & Nut Pithivier (v, vg, n) (gluten free option available)*  
Roasted seasonal vegetables, roast potatoes, red pepper & tomato dressing

## Dessert

*Christmas Pudding (v, gf, vg available)*  
Clotted cream, brandy sauce

*Lemon & Mascarpone Cheesecake (v)*  
Blackberry coulis, Chantilly cream

*Vegan Chocolate Tart (v, vg, gf)*  
Dairy free vanilla bean ice cream

Please advise us if there are any dietary or allergen requirements  
All food is prepared in an area where allergens are present

v~ vegetarian vg~ vegan gf~ gluten free n~ nuts



**ST. MELLION**  
ESTATE