

Seven Stars Christmas Menu

Please Be Aware That All of Our Menu is Cooked from Fresh: Therefore, Some Dishes Could Take Longer to Prepare

2 Course - £20.95

3 Course - £25.95

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Starters

Smoked Salmon & Cream Cheese Roulade *NGCI (A)*

Crispy Capers, Caper Jam, Pickled Cucumber, Shallots, Beetroot Puree, Croutons, Tendril Pea Shoots and a Watercress Emulsion

Turkey and Stuffing Terrine *NGCI (A)*

Wrapped in Bacon, Served with Cranberry Gel, Roasted Chestnut and Sour Dough Croutes

Roast Pumpkin Soup *NGCI (A) V*

Pumpkin Seed Bread and Whipped Truffle Butter

Garlic Wild Mushrooms & Spinach *NGCI (A) V*

Served on Toast

Topped with Parmesan Cheese and Watercress

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Mains

Roast Turkey *NGCI (A)*

Roast Potatoes, Seasonal Veg, Pig in Blanket, Stuffing and Red Wine Gravy

Braised Lamb Shank *NGCI*

With Winter Root Vegetables, Mixed Bean Casserole and Seasonal Greens

Pan Roast Cod Fillet *NGCI*

Mixed Bean Stew and Lemon Caper Butter

Spinach, Chive and Ricotta Strudel *V*

Roasted Heritage Carrots, Braised Shallots, Salted Pumpkin Seeds, Watercress Salad & Golden Raisin Puree

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Desserts

Christmas Pudding

Brandy Gel, Crumble and Rum & Raisin Ice Cream

Twice Set Mango Pannacotta *NGCI (A)*

Popping Candy, Chilli Meringue, Lime Sorbet and Lemon Balm

Dark Chocolate Brownie *NGCI (A)*

Dark Chocolate Sauce, Honeycomb and Vanilla Ice Cream

Spiced Apple Sponge

Blackberry Ripple Ice Cream, Blackberry Jelly and a Cinnamon Crumble

*NGCI (A) = No Gluten Containing Ingredients (Available)
(This Specification Complies with New Food Laws - Please ask for more details) V = Vegetarian*