

# *The Secret Garden*

## **DECEMBER EVENING A LA CARTE MENU 2023**

### **STARTERS**

Carrot and ginger soup with pickled lime and dried cranberries

Honey and soy glazed smoked trout with mushroom and watercress pâté

Bacon, Stilton and celeriac gratin

### **MAIN COURSES**

Vegetarian Shepherd's pie made with cep mushroom, lentils and truffle Brie

Pan-fried fillet of smoked salmon on a lemon and celery risotto with cranberry salsa

Preserved turkey leg served with French fries, sauerkraut and garlic mayonnaise

### **CHEESES & DESSERTS**

Selection of fine artisan cheeses served with homemade crackers, seasonal chutney and nuts

£4 Supplement

7 hour baked apple dessert with caramel and an orange sorbet

Praline and chocolate log

Pear and ginger steam pudding served with ginger crème anglaise

**2 COURSES @ £27**

**3 COURSES @ £33**

*A discretionary 12.5% service will be added to your final bill  
Food allergies? Please let us know before ordering.*