

Festive MENU



2 course option £24.95 / 3 Course option £30.95*

STARTERS

Heritage tomato, grilled artichoke hearts, pulled buffalo mozzarella & garden basil caprese on toasted sourdough.

* Pan fried king prawn & roasted fennel with orange salad, pomegranate, cranberries & toasted almonds.

Slow braised wholegrain mustard ham hock with garden vegetable terrine, pickled winter veg & crisp rye bread.

MAINS

Classic Christmas lunch with locally sourced turkey crown, pigs in blankets, sage & chestnut stuffing, roast potatoes, Yorkshire pudding, sautéed greens, roasted root vegetables & gravy.

* Lemon & dill baked salmon fillet with a garden beetroot risotto, watercress pesto oil & crème fraiche.

Vegan beetroot Wellington with traditional roast potatoes, root vegetables & vegan gravy.

DESSERTS

Traditional Christmas pudding with brandy butter or custard.

Gluten free, warm chocolate brownie with honeycomb, rum & raisin ice cream & toffee sauce.

Vegan orange & passionfruit cheesecake with a winter berry coulis & lemon balm.

*A £5 deposit per person will be required to confirm bookings. All pre-orders will be required 7 days prior to the booking, failure to submit your pre-order may result in our inability to provide you with your chosen options. When booking, please let us know of any dietary requirements or allergens, as we can make many of our dishes GF & Vg by removing one element of the dish.

Please book by emailing eat@jordansmill.com or phoning 01767 603940.

KEEPING OUR FOOD HERITAGE ALIVE