

CHRISTMAS FOOD MENU

2 COURSE £33 PER HEAD · 3 COURSE £36 PER HEAD

STARTERS

SMOKED SALMON

Horseradish cream, cucumber, dill, capers & bread.

STILTON & GARLIC MUSHROOM POT BAKE V

Sourdough toast

CARROT & CORIANDER SOUP V

Root crisps, bread on the side

CRISPY HAM HOCK TERRINE

Golden beetroot piccalilli & dressed leaves

ROASTED TOMATO & RED PEPPER SALAD VG

Whipped coconut cream, herbs & sourdough croute

ADD PULLED CHICKEN FOR EXTRA PROTEIN

MAINS

ROAST TURKEY

Caramelised onion sausage roll stuffing
& rosemary roast potatoes

AGED ANGUS STRIPLOIN

LAINE fried onions, Yorkshire pudding and herb
seasoned roast potatoes

WILD MUSHROOM BOURGUIGNON PIE VG

Chimichurri gravy & smashed potato hash

SALMON FILLET

Herbed potato gratin & blood orange sauce

SHARED FESTIVE VEGETABLES FOR THE TABLE:

roasted carrots & parsnips, creamed leeks, creamed
cabbage & leeks, sprout & crispy bacon

DESSERTS

TRADITIONAL CHRISTMAS PUDDING V

Brandy butter ice cream

PROPER STICKY TOFFEE PUDDING V

Vanilla & salted caramel custard

HOT WAFFLE STACK

Hazelnut chocolate, whipped cream & ice cream

CHERRY & COCONUT SUNDAE VG

Honeycomb pieces & fruit compote

SIDES

Festive sausage roll slice £6.5

Laine style Cauliflower cheese £5

Yorkshire Pudding & Beef dripping gravy £5

LAINE baked potato beef gratin £6.5

Thyme & sea salt roast potatoes £6

Sticky honey and mustard little links £7

V Vegetarian VG Vegan N Contains Nuts

GF Gluten Free GFO Gluten Free Option

Please inform a member of the team if you have any allergies or dietary requirements. We must make you aware that the kitchen is not a 'free-from' environment and handles all allergen foods daily, we cannot guarantee the complete absence of allergens in our foods. Any weights are approximate and prior to cooking. All care is taken however some small bones may be present in fish & poultry dishes.