

AVAILABLE THURSDAY TO MONDAY, LUNCH & DINNER FROM 24TH NOVEMBER - 24 DECEMBER

STARTERS

Game &porkterrinewithpickledwintervegetables&toastedbrioche**
Spiced parsnip soup with crispy shallots & sourdough**/VE
Mulled pearsaladwithroquefortdressing&caramelisedwalnuts*
Beetroot cured salmon with horseradish creme fraiche*

MAINS

Roasted free range turkey with all the traditional trimmings

Cod fillet with creamy saffron leeks & new potatoes*

Slow roasted leg of lamb with red wine jus, chestnut & thyme dauphinoise & buttered cavolo nero*

Sea trout with celeriac puree, champagne beurre blanc & wilted spinach*
Pearl barley risotto with roasted winter vegetables & crispy kale**/VE
Slow cooked beef shin ragu with rigatoni & parmesan

PUDDINGS

Christmas pudding with brandy chantilly cream

Trio of British cheeses with chutney, grapes & biscuits

Clementine posset with cranberry compote, cinnamon & pecan shortbread

Dark chocolate tart with whipped Baileys mascarpone & caramel drizzle

※ TWO COURSES 33 ※ THREE COURSES 40 ※

(CRACKERS & TABLE DECORATIONS INCLUDED)

GLUTEN FREE = * / DAIRY FREE = ** / VEGAN = VE
Certain dishes can be modified to suit dietary requirements.
Please mention when booking!

