



Festive Menu

2 COURSES 24.5
3 COURSES 28.5

AVAILABLE FROM 1ST - 24TH DECEMBER



Mains

TRADITIONAL ROAST TURKEY

Succulent roasted turkey breast with fluffy roasted potatoes, glazed carrots & parsnips, pork & sage stuffing, brussels sprouts, pigs in blankets & red wine jus [gf]

PAN-FRIED RED MULLET

Wild red mullet fillets served with roasted fennel, Jerusalem artichoke purée, smoky Salamanca green olives, vine cherry tomatoes, fresh red chillies & shaved parmesan [gf]

PAN-SEARED DUCK BREAST

Pan-seared Gressingham duck breast, finished in the oven & served pink. Served with dauphinoise potatoes, caramelised chicory, balsamic shallots with a rich red wine & orange reduction [gf]

LEEK & CHESTNUT PARCEL

Braised leeks, brussels sprouts & roasted chestnuts with plant-based prosociano cheese, thyme, sage & garlic in a neat puff pastry parcel. Served with savoy cabbage fricassee & celeriac chips [pb]

Starters

CELERIAC, HAZELNUT & TRUFFLE SOUP

Velvety smooth celeriac soup with toasted hazelnuts & drizzles of truffle oil. Served with artisan bread & salted butter [v] [pbo] [gfo]

SMOKED SALMON PÂTÉ

A course pâté of kiln roasted smoked salmon, crème fraîche, lemon, dill & chives. Served with seeded rye crispbread [gfo]

HAM HOCK TERRINE

A terrine of pulled cured ham hock, pickled baby carrots, wholegrain & Dijon mustards with honey & parsley. Served with toasted sourdough & a beetroot & horseradish chutney [gfo]

BRIE & PARMESAN MUFFIN

An intensely cheesy freshly baked, gooey centred muffin with homemade cranberry purée & dressed baby leaves [v] [gf]

Afters

TRADITIONAL CHRISTMAS PUDDING

Classic Christmas pudding with cider, juicy sultanas & candied orange. Served with brandy crème anglaise & clotted cream [v] [pbo]

CRANBERRY & SPICED PEAR CRUMBLE

Juicy, sweet nutmeg spiced pears & tart ruby cranberries topped with a maple & hazelnut crumble. Served with coconut ice cream [pb] [gf] [n]

TRIPLE CHOCOLATE BRIOCHE & BUTTER PUDDING

Luxurious dark, milk & white chocolate bread & butter pudding with salted caramel ice cream & cocoa nibs [v]

ARTISAN CHEESE PLATE

Celebrating British cheese – Snowdonia Black Bomber Cheddar, Cropwell Bishop Stilton & Cricket St. Thomas goat cheese served with sourdough crispbreads, chunky chilli chutney, black grapes & celery [v] [gfo]
[4- supplement]

£10.00 deposit per person at the time of booking, final balance paid on the day.
Pre-orders required for 8 or more guests, 7 days prior to reservation date.

Food allergies? If you require information about the ingredients we use, please ask a manager before ordering. Wheat & nuts are used daily in our kitchen. Fish & poultry may contain bones. Allergy-free products are prepared in a kitchen where other allergens are present, subsequently we cannot guarantee it is 100% free from allergens.
Prices include VAT at the current rate. [gf] gluten free [gfo] gluten free option [n] contains nuts [pb] plant-based [v] vegetarian

