

Festive Menu

Starters

Curried parsnip and red lentil soup

Coriander chutney, coconut yoghurt, garlic naan (ve)

Jerusalem artichoke and caramelised onion tart

Soused pear, truffle vinaigrette (ve)

Duck liver mousse

Spiced plum chutney, pickled carrots, brioche

Whipped Severn & Wye smoked mackerel

Beetroot tartare, capers, dill, rye toast

Mains

Kelly Bronze turkey ballotine

Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce

Slow-cooked blade of Aberdeen Angus beef

Bourguignon sauce, glazed carrot, smoked parsnip mash

Herb-crusted fillet of sea bass

Roasted new potatoes, cider-braised leeks, creamed spinach, Café de Paris butter

Winter squash, butterbean and barley cassoulet

Pine nut and sage crumb, kale crisps (ve)

Puddings

Spiced sticky date pudding

Jersey Dairy rum and raisin ice cream, butterscotch sauce (v)

Passionfruit and clementine posset

Boozy pomegranate compote, almond wafers (v)

Dark chocolate and illy espresso brownie

Jersey Dairy cherry ice cream, maple granola (v)

Toffee apple, fig and chestnut crumble

Jersey Dairy salted caramel ice cream or custard (v) (veo)

Additions

British cheese, quince jelly and crackers + £12pp

Handmade chocolate truffles + £4.5pp

Viennese mince pies with clotted cream + £4pp

£35.95

Allergen Info -

(v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



Recycled (FSC) paper & designed for single use only.

