

CHRISTMAS DAY

£65 per person

Starters

Duck liver pâté

spiced plum chutney, pickled carrots, brioche

Heritage squash, cider and chestnut soup (ve)

sourdough, baked apple butter

Salmon gravadlax

dill and mustard sauce, buckwheat and rye

Caramelised goat's cheese (v)

beetroot and pomegranate relish, walnut, endive

Mains

All served with roast potatoes, seasonal vegetables, and jugs of gravy for the table

Roast free-range turkey

pork and chestnut stuffing, pigs in blankets, cranberry sauce

Sirloin of grass-fed beef

Yorkshire pudding, parsley and shallot crumbed carrot, horseradish

Baked fillet of cod

slow-roasted fennel, samphire, brown shrimp and caper butter

Butternut squash and lentil Wellington (v) (veo)

smoked celeriac, roast shallot, mulled wine gravy

Puddings

Liberation ale Christmas pudding (v)

thick pouring brandy cream, redcurrants

Toffee apple, fig and chestnut crumble (v)

vanilla ice cream, hazelnut meringue

Chocolate and salted caramel fondant (v)

vanilla ice cream, hazelnut meringue

Cropwell Bishop Stilton and Camembert (v) (£4.5 supp)

quince jelly, pickled walnut, crackers

Cheese available as an additional course £10pp

To Finish

Dammann tea or illy coffee with handmade chocolate truffles

(v) Vegetarian, (ve) Vegan. (veo) Vegan option available on request. Ask for gluten-free options.

Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

An optional service charge of 10% will be added to all parties. This menu is subject to change.

Scan the QR code for detailed allergy and calorie information.

