

## Festive Set Menu

2 courses 33.00 | 3 courses 40.00

### Starters

Heritage Squash, Cider and Chestnut Soup  
*Sourdough, Baked Apple Butter (v) (veo)*

Jerusalem Artichoke and Caramelised Onion Tart  
*Soused Pear, Truffle Vinaigrette (ve)*

Honey Glazed Ham Terrine  
*Piccalilli, Quail Egg, Potato Crisps*

Severn & Wye Smoked Haddock Rarebit  
*Pickled Samphire, Fennel and Dill Salad*

### Mains

Roast Free Range Turkey Breast, Pork and Chestnut Stuffing  
*Duck Fat Roasties, Seasonal Vegetables, Pigs in Blankets, Mulled Wine Cranberry Sauce*

Classic Beef Bourguignon  
*Smoked Celeriac Mash, Honey-Glazed Carrot, Parsley and Shallot Crumb*

Herb-Crusted Fillet of Seabass  
*Roasted New Potatoes, Cider-Braised Winter Greens, Café De Paris Sauce*

Celeriac and Mushroom Pasty  
*Golden Beetroots, Hasselback Potatoes, Black Kale, Mushroom Gravy (ve)*

### Puddings

Spiced Sticky Date Pudding  
*Jersey Dairy Vanilla Ice Cream, Rum Butterscotch (v)*

Valrhona Chocolate and illy Espresso Brownie  
*Cherry Ice Cream, Maple Granola (v)*

Toffee Apple, Fig and Chestnut Crumble  
*Vanilla Ice Cream or Custard (v) (veo)*

British Artisan Cheese (4.00 supp)  
*Caramelised Apple Chutney, Cornichons, Crackers (v)*

### For The Table

*Suitable for 2-3 to share*

Pigs in Blankets, Cider and Honey Glaze 6.00  
Cauliflower Cheese, Pecorino, Thyme Crumb (v) 5.00  
Brussel Sprouts, Smoked Bacon, Chestnuts 5.00

### Sweet Additions

Handmade Chocolate Truffles (v) 2.50 per person  
Viennese Mince Pies, Clotted Cream (v) 4.50 per person