

Festive Menu

Starters

Curried parsnip and red lentil soup

Coriander chutney, coconut yoghurt, garlic naan (ve)

Duck liver mousse

Spiced plum chutney, pickled carrots, brioche

Prawn, potato and crayfish cakes

Preserved lemon, watercress, cucumber, brown crab mayonnaise

Jerusalem artichoke and caramelised onion tart

Soused pear, truffle vinaigrette (ve)

Mains

Kelly Bronze turkey ballotine

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

Aberdeen Angus bavette steak

Bourguignon sauce, glazed carrot, pomme purée

Herb-crusted fillet of sea bass

Roasted new potatoes, winter greens, Café de Paris butter

Winter squash, butterbean and barley cassoulet

Pine nut and sage crumb, kale crisps (ve)

Puddings

Spiced sticky date pudding

Rum and raisin ice cream, butterscotch sauce (v)

Passionfruit and clementine posset

Boozy pomegranate compote, brown sugar shortbread (v)

Dark chocolate and illy espresso brownie

Cherry ice cream, maple granola (v)

Toffee apple, fig and chestnut crumble

Salted caramel ice cream or custard (v) (veo)

Additions

British cheese, quince jelly and crackers + £10pp

Handmade chocolate truffles + £3.5pp

Mince pies with clotted cream + £3pp

£29.95

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.



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