

# Festive Menu

## Starters

### **Caramelised cauliflower and Parmesan soup**

*Liberation Ale, Marmite and Cheddar cheese straws (v)*

### **Duck liver mousse**

*Spiced plum chutney, pickled carrots, brioche*

### **Wheadon's Gin-cured salmon**

*Beetroot tabbouleh, horseradish crème fraîche, dill*

### **Wild mushroom and chestnut pate**

*Sourdough toast, pickles, shallot crisps, tarragon (ve)*

## Mains

### **Kelly Bronze turkey ballotine**

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

### **Beef fillet Wellington**

*Parsley mash, maple-glazed carrot, red wine and shallot sauce*

### **Gilt-head bream with brown crab sauce**

*Dill potatoes, butter-roasted cauliflower, confit lemon, samphire tempura*

### **Beetroot, spelt and barley risotto**

*Roasted carrot and heritage squash, kale crisps, horseradish, toasted seeds (ve)*

## Puddings

### **Sticky figgy pudding**

*Brandy butterscotch, Guernsey vanilla ice cream (v)*

### **Dark chocolate mousse**

*Caramelised pear, hazelnut, honeycomb (v)*

### **Gingerbread spiced creme brulee**

*Candied oats, brown sugar shortbread (v)*

### **Caramel roasted pineapple**

*Coconut ice cream, passionfruit, lime, pistachio praline (v) (veo)*

## Additions

British cheese, quince jelly and crackers + £10pp

Handmade chocolate truffles + £3.5pp

Viennese mince pies with clotted cream + £3pp

**£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.



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