

# Festive Menu

## Starters

### Jerusalem artichoke, leek and Gruyère soup

*Crème fraiche, sourdough, burnt shallot butter (v)*

### Butternut squash carpaccio

*Smoked chilli jam, sage crisps, whipped feta, pumpkin seed dukkah (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*

### Roasted fillet of hake

*'Nduja butter, potato gnocchi, tomato, olive and caper sauce*

### Celeriac and mushroom pasty

*Golden beetroots, hassleback potatoes, black kale, mushroom gravy (ve)*

## Puddings

### Spiced sticky date pudding

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

### Dark chocolate mousse

*Caramelised pear, hazelnut, honeycomb (v)*

### Gingerbread spiced creme brûlée

*Candied oats, brown sugar shortbread (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

**£38.95**

## 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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