

# Festive Menu

## Starters

### **Jerusalem artichoke, leek and Gruyère soup**

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

### **Confit duck rillettes**

*Celeriac and apple remoulade, fried sourdough, cornichons, watercress*

### **Whipped Severn & Wye smoked mackerel**

*Beetroot tartare, capers, dill, rye toast*

### **Butternut squash carpaccio**

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

## Mains

### **Roast Kelly Bronze turkey breast, pork and chestnut stuffing**

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

### **Roast sirloin of Aberdeen Angus beef**

*Goose fat roasties, winter greens, honey and mustard glazed root vegetables, horseradish sauce*

### **Herb-crusted fillet of sea bass**

*Roasted new potatoes, winter greens, Café de Paris butter*

### **Celeriac and mushroom pasty**

*Roast beetroots, hassleback potatoes, winter greens, mushroom gravy (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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