



Festive Menu



2 courses - £22.95 / 3 courses - £29.50

Starter

Chicken liver parfait

Spiced plum chutney, pickled carrots, brioche

Salade de crevettes

Tiger prawns, crème fraîche, avocado

Baked grottin cheese

Apple, candied walnuts, blackberry vinaigrette (v)

French onion soup

Gruyere croute

Main

Kelly Bronze turkey ballotine

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

Slow-braised beef bourguignon

Smoked parsnip mash, glazed carrot, red wine, parsley and shallot sauce

Fillet of Cod

Mussels, leeks and tomato concasse in a Chablis sauce

Creedy Carver duck leg confit

Potato dauphinoise, spiced red cabbage, red wine gravy

Wild mushroom crepe soufflé

Parmentier potatoes, spinach, white wine and cream sauce (v)

Puddings

Spiced sticky date pudding

Guernsey vanilla ice cream, cognac butterscotch (v)

Dark chocolate and café au lait brownie

Chocolate sauce, cherry sorbet (v)

Crème brûlée

Clementine shortbread (v)

Roasted and glazed pineapple

Mango sorbet, passionfruit, lime and mint, pistachio praline (pb)

Allergen Info -

(v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based 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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