

Festive Menu

Starters

Jerusalem artichoke, leek and Gruyère soup
Crème fraîche, sourdough, burnt shallot butter (v)

Chicken liver parfait
Spiced plum chutney, pickled carrots, brioche

Salt cod brandade
Tapenade croûte, vegetables à la Grecque

Confit duck rillettes
Celeriac and apple remoulade, fried sourdough, cornichons, watercress

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

Creedy Carver duck leg confit
Dauphinoise potatoes, spiced red cabbage, red wine gravy

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)

Gingerbread spiced crème brûlée
Candied oats, brown sugar shortbread (v)

Dark chocolate and illy espresso brownie
Cherry ice cream, maple granola (v)

Additions

French cheese, quince jelly and crackers + £10pp

Handmade chocolate truffles + £3.5pp

Mince pies with clotted cream + £3pp

£32.95

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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