

FESTIVE PARTY

Two course £29 / Three course £36

**START THE
PARTY EARLIER**

2 COURSE £24.5

3 COURSE £30.5

ON SELECTED DATES*

Starters

Gin-cured Scottish salmon, beetroot, horseradish crème fraîche, dill

Duck liver mousse, spiced plum chutney, pickled carrots, brioche

Cropwell Bishop Stilton, date and walnut croquettes, remoulade, watercress (v)

Heritage squash, cider and chestnut soup, sourdough, baked apple butter (ve)

Mains

Roast free-range turkey, pork and chestnut stuffing, pigs in blankets, cranberry sauce
duck fat roasties, seasonal vegetables, proper gravy

Slow-cooked blade of beef, bourguignon sauce, glazed carrot, smoked parsnip mash

Beetroot Wellington, smoked celeriac, hasselback potatoes, kale, mulled wine gravy (ve)

Sea bass, saffron risotto, slow-roasted fennel, brown shrimp and caper butter

Puddings

Sticky figgy pudding, rum butterscotch, Guernsey Dairy vanilla ice cream (v)

Dark chocolate mousse, caramelised pear, hazelnut, honeycomb (v)

Caramel roasted pineapple, mango sorbet, passionfruit, lime, pistachio praline (ve)

Cropwell Bishop stilton and camembert, quince jelly, pickled walnut, crackers (**£4 supp**)

For the table

Suitable for 2-3 to share

Pigs in blankets, cider and honey glaze **£6**

Cauliflower cheese, pecorino, thyme crumb (v) **£5**

Brussel sprouts, smoked bacon, chestnuts **£5**

Sweet additions

Handmade chocolate truffles (v) **£3.5** per person

Viennese mince pie, clotted cream (v) **£4.5** per person

(v) Vegetarian, (ve) Vegan. (veo) Vegan option available on request. Ask for gluten-free options.

Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

An optional service charge of 10% will be added to all parties. This menu is subject to change.

Scan the QR code for detailed allergy and calorie information.

*Offer available on Mondays and Tuesdays between 17th November and 9th December.

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