

Festive Menu

On Arrival

Duck leg bonbon - *spiced plum ketchup*
or
Whipped feta Waldorf - *chicory, candied walnuts (ve)*

Starters

Caramelised cauliflower and Parmesan soup
Liberation Ale, Marmite and Cheddar cheese straws

Wild mushroom and chestnut pâté
Sourdough toast, pickled shimeji, shallot crisps, tarragon (ve)

Peppered beef carpaccio
Kohlrabi remoulade, blackberry vinaigrette, parsnip crisps

Wheadon's Gin-cured salmon
Beetroot tabbouleh, horseradish crème fraîche, dill

Mains

Kelly Bronze turkey ballotine, chestnut and apricot stuffing
Hasselback potatoes, winter greens, pigs in blankets, mulled wine cranberry sauce

Ox cheek Wellington
Parsley mash, maple-glazed carrot, red wine and shallot sauce

Gilt-head bream with brown crab sauce
Dill potatoes, butter-roasted cauliflower, confit lemon, samphire tempura

Beetroot, spelt and barley risotto
Roasted carrot and heritage squash, kale crisps, horseradish, toasted seeds (ve)

Puddings

Sticky figgy pudding
Brandy butterscotch, Jersey Dairy vanilla ice cream (v)

Clementine syllabub
Boozy custard cream, treacle sponge, toasted almonds (v)

Dark chocolate delicé
Jersey Dairy toffee ice cream, caramelised pear, honeycomb (v)

Coconut rice pudding brûlée
Roasted pineapple, spiced rum caramel, pistachio praline (ve)

Additions

British cheese, quince jelly and crackers + £12pp
Handmade chocolate truffles + £4.5pp
Mince pies with clotted cream + £4pp

£42.95

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.