

FESTIVE PARTY

Two course £37 / Three course £47

**START THE
PARTY EARLIER**
2 COURSE £31.5
3 COURSE £40
ON SELECTED DATES*

Starters

Scottish salmon cured in mulled wine, citrus salad, capers, crème fraîche

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

Butternut squash carpaccio, smoked chilli jam, sage, whipped feta, dukkah (ve)

Honey-roasted parsnip soup, crème fraîche, chestnut and winter herb gremolata (v)

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

Celeriac and mushroom pithivier, Lyonnaise potatoes, King oyster mushrooms, truffle sauce (ve)

Herb-crusted fillet of hake, lobster sauce, samphire, saffron potatoes, aioli

Puddings

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

Dark chocolate delicé, clementine, brandysnaps, salted caramel ice cream (v)

Winter spiced rice pudding, toffee apple compote, hazelnut crumble (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.

