



Festive Menu

Two Courses £35

Three Courses £40

Traditional Cullen Skink, Scottish Smoked Haddock GF

Tian of Crab & Crayfish, Celeriac Remoulade, Pink Grapefruit Dressing GF/DF

Game & Wild Mushroom Terrine, Piccalilli, Brioche Toast GFA

Twice Baked Watercress, Spinach Soufflé, Parmesan Sauce v

Grilled Goats Cheese, Puy Lentil & Beetroot Compote, Wild Rocket v/GF

Traditional Roast Crown of Turkey GFA

Chipolata 'n Bacon, Sage & Onion Stuffing, Roast Potatoes, Seasonal Vegetables

Fillet of Free-Range Pork Tenderloin GFA

Braised Red Cabbage, Mashed Potatoes, Wholegrain Mustard Sauce

Lamb Shank GFA

Root Vegetables Purée, Roast Onion, Caper & Mint Jus

Pan Fried Fillet of Silver Bream GF/DF

Slowly Cooked Chicory & Shallots, Grapefruit, Pistachio Dressing

Winter Vegetable, Walnut & Cranberry Terrine v

Greens, Red Pepper Coulis & Sweetcorn purée

Steamed Dark Chocolate & Coffee Sponge Pudding, White Chocolate Sauce

Orange Pannacotta, Fig Jam, Gingerbread Crumb GFA

Apple & Blackberry Crumble, Cinnamon Ice Cream DFA

Cranberry, Apricot and Pistachio Baked Cheesecake, Rum & Raisin Ice Cream

Cheeseboard- Barkham Blue, Glastonbury Twanger Cheddar

French Brie, Fig & Apple Chutney, Carr's Crackers

GFA- Gluten Free Available, DFA- Dairy Free Available

PRE-ORDER REQUIRED. The menu is available from Monday, November 24th to Wednesday, December 24th inclusive. This Menu is Not Available on Sundays.

Non-Refundable Deposit £10 per person. Minimum 4 guests. A discretionary 10% service charge is added to the bill.