



Christmas Festive Menu

All bookings from this menu must **pre-book**, require **pre-order** and £10 per person **deposit**

STARTERS

Sweet Potato, Ginger & Coconut Soup

Maple Toasted Pumpkin Seeds, Pumpkin Crisps & Sourdough Bread (GFO, VG, DF)

Duck, Pork & Pistachio Terrine Wrapped in Smoked Bacon

Spiced Tomato & Onion Chutney, Sourdough Toasts (GFO, DF)

'Chalk Stream Trout' Tartare Cured with Dill & Citrus

Chive Crème Fraiche, Avocado Purée, Crispy Capers & Focaccia Toasts (GFO)

Roasted Heritage Beetroots

Beetroot Purée, Rosary Goats Cheese Bon Bons, Toasted Walnuts, Apple & Beetroot Crisps (VGO, GF)

MAINS

Roast Turkey Breast

Apricot, Chestnut & Sage Stuffing, Pig in Blanket, Roast Potatoes, Brussels Sprouts in Smoked Bacon, Braised Red Cabbage, Carrots and Hasselback Parsnip, White Wine & Herb Turkey Gravy (GFO)

Featherblade of Beef Slow Braised in Port Wine

Horseradish Dauphinoise Potato, Celeriac Purée, Roast Heritage Beetroot, Carrot, Thyme Jus & Parsnip Crisps (GF)

Pan-Fried Fillet of Seabass

Roast Garlic & Caper Potato Terrine, Tenderstem Broccoli, Chorizo Crumb, Lobster Cream Sauce (GF)

Roast Stuffed Winter Squash

Quinoa, Wild Rice, Mushrooms, Chestnuts & Cranberries with Roast Cauliflower, Pistachio & Pomegranate Salad (VG, GF)

DESSERTS

Traditional Christmas Pudding

Brandy Cream Sauce (VGO)

Panettone Bread & Butter Pudding

Marmalade Custard (V)

White Chocolate and Hazelnut Cheesecake, Hazelnut Praline (V)

Hazelnut Praline

Black Forest Gateau

White Chocolate Ice Cream (V)

Supplement - 3 Local Cheese Cheeseboard + 12.95pp

2 COURSE £37.95 | 3 COURSE 44.95

Please let us know if you have any allergies or dietary requirements, all our dishes are freshly made and may contain trace ingredients.

We will add a discretionary 10% service to tables of 6 or more.

GF - Gluten Free

DF- Dairy Free

VG- Vegan

V-Vegetarian

GFO - Gluten Free Option

DFO -Dairy Free Option

VGO - Vegan Option

NFO-Nut Free Option