

Festive Set Menu

2 courses 25.00 | 3 courses 32.00

Starters

Keralan Cauliflower Soup

Sprout Pakora, Coriander Chutney, Crispy Chickpeas (ve)

Cropwell Bishop Stilton, Date and Walnut Croquettes

Kohlrabi and Apple Remoulade, Watercress (v)

Duck Liver Mousse

Spiced Plum Chutney, Pickled Carrots, Brioche

Severn & Wye Smoked Haddock Rarebit

Pickled Samphire, Fennel and Dill Salad

Mains

Roast Turkey Breast, Pork and Chestnut Stuffing

Duck Fat Roasties, Seasonal Vegetables, Pigs in Blankets, Mulled Wine Cranberry Sauce

Gressingham Duck Leg Confit

Dauphinoise Potatoes, Spiced Red Cabbage, Red Wine Gravy

Baked Fillet of Cod

Smoked Haddock and Mussel Chowder, Spinach, Curry Butter

Potato Gnocchi

Wild Mushroom Velouté, Tarragon, Miso-Roasted Chestnuts, Gremolata (ve)

Puddings

Guernsey Gâche Bread and Butter Pudding

Calvados Custard (v)

Baked Chocolate Rice Pudding

Vanilla Mascarpone, Amaretti Crumb, Valrhona Chocolate

Toffee Apple, Fig and Chestnut Crumble

Vanilla Ice Cream or Custard (v) (veo)

British Artisan Cheese (4.00 supp)

Caramelised Apple Chutney, Cornichons, Crackers (v)

For The Table

Suitable for 2-3 to share

Pigs in Blankets, Cider and Honey Glaze 6.00

Cauliflower Cheese, Pecorino, Thyme Crumb (v) 5.00

Brussel Sprouts, Smoked Bacon, Chestnuts 5.00

Sweet Additions

Handmade Chocolate Truffles (v) 2.50 per person

Viennese Mince Pies, Clotted Cream (v) 4.50 per person