

Festive Set Menu

2 courses 25.00 | 3 courses 32.00

Starters

Caramelised Celeriac and Coconut Soup

Cauliflower Pakora, Curried Chickpeas (ve)

Jerusalem Artichoke and Caramelised Onion Tart

Soused Pear, Truffle Vinaigrette (ve)

Honey Glazed Ham Terrine

Piccalilli, Quail Egg, Potato Crisps

Prawn, Potato and Crayfish Cakes

Brown Crab Mayonnaise, Watercress, Cucumber

Mains

Roast Turkey Breast, Pork and Chestnut Stuffing

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

Slow-Cooked Blade of Hereford x Angus Beef

Bourguignon Sauce, Glazed Carrot, Smoked Parsnip Mash

Baked Fillet of Cod

Smoked Haddock and Mussel Chowder, Spinach, Curry Butter

Roast Squash and Sage Ravioli

Crown Prince Pumpkin, Chard, Pumpkin Seeds, Smoked Chilli Oil (ve)

Puddings

Guernsey Gâche Bread and Butter Pudding

Calvados Custard (v)

Valrhona Chocolate and illy Espresso Brownie

Cherry Ice Cream, Maple Granola (v)

Mulled Wine Poached Pear

Blackberry Sauce, Whipped Chestnut Cream, Honeycomb (ve)

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