

## Festive Set Menu

2 courses 33.00 | 3 courses 40.00

### 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*

Whipped Severn & Wye Smoked Mackerel

*Beetroot Tartare, Capers, Dill, Rye Toast*

### Mains

Free Range Turkey Ballotine

*Duck Fat Roasties, Winter Greens, Pigs in Blankets, Mulled Wine Cranberry Sauce*

Ox Cheek Wellington

*Parsley Mash, Maple-Glazed Carrot, Red Wine and Shallot Sauce*

Provençal Fish Stew

*Cornish Mussels, Prawns, Saffron Potatoes, Herb Aioli, Garlic Croûte*

Potato Gnocchi

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

### Puddings

Sticky Figgy Pudding

*Rum Butterscotch, Jersey Dairy Vanilla Ice Cream (v)*

Valrhona Chocolate Mousse Cake

*Clementine Syllabub, Almond Brittle (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