

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

Kelly Bronze 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