

## Festive Set Menu

2 courses 33.00 | 3 courses 40.00

### Starters

Caramelised Celeriac and Coconut Soup  
*Cauliflower Pakora, Curried Chickpeas (ve)*

Heritage Beetroot and Roasted Pear  
*Whipped Feta, Pickled Celery, Candied Walnuts (v) (veo)*

Honey Glazed Ham Terrine  
*Piccalilli, Quail Egg, Potato Crisps*

Prawn, Potato and Crayfish Cakes  
*Brown Crab Mayonnaise, Watercress, Cucumber*

### Mains

Roast Free Range 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

Spiced Sticky Date Pudding  
*Jersey Dairy Vanilla Ice Cream, Rum Butterscotch (v)*

Baked Chocolate Rice Pudding  
*Vanilla Mascarpone, Amaretti Crumb, Valrhona Chocolate (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