

## Festive Set Menu

2 courses 27.00 | 3 courses 34.00

### Starters

French Onion Soup

*Gruyère Croûte*

Heritage Beetroot and Roasted Pear

*Whipped Feta, Pickled Celery, Candied Walnuts (ve)*

Confit Duck Rillettes

*Remoulade, Cornichons, Sourdough Toast*

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*

Classic Beef Bourguignon

*Smoked Celeriac Mash, Honey-Glazed Carrot, Parsley and Shallot Crumb*

Provençal Fish Stew

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

Butternut Squash Gratin

*Lentils, Endive and Roquefort Salad (v)*

### Puddings

Guernsey Gâche Bread and Butter Pudding

*Calvados Custard (v)*

Valrhona Chocolate Mousse Cake

*Clementine Syllabub, Almond Brittle (v)*

Mulled Wine Poached Pear

*Blackberry Sauce, Whipped Chestnut Cream, Honeycomb (ve)*

French 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