

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