



Christmas Menu

Two Course £45 / Three Course £50

Starters

Wild poultry terrine, red cabbage marmalade, mulled wine gel

Carrot & stilton chowder, baked cheese crouton

Salt cod bon bon, sultana & shallot dressing

Main Courses

Baked sea trout, beetroot & parsnip cassoulet, pickled onions

Roasted turkey, cranberry stuffing, pomme boulangère, bread sauce

Wild mushroom & celeriac pavé, chestnut crust, truffled cream

Sides (served for the table)

Honey glazed sweet potatoes

Buttered savoy cabbage

Chive & onion roasted new potatoes

Desserts

Banana bread & butter pudding, brandy sauce

Sticky toffee pudding, vanilla ice cream

Cranberry & white chocolate cheesecake

Please notify staff of any allergies. A minimum of 2 courses must be taken by each diner. A discretionary 10% service charge will be added to the final bill.

