

CHRISTMAS MENU



STARTERS

Honey Roasted Parsnip Soup, *Crusty bread and butter*
Ham Hock Terrine, *Beehive piccalilli and toast*
Venison Croquette, *Homemade brown sauce*
Smoked Haddock Fishcake, *Creamed leeks*
Pan Seared Foie Gras, *Duck fat brioche crouton, mushroom ketchup, rhubarb and grenadine*

MAINS

Baked Hake, *Fennel, basil & tomato cream with golden beets, new potatoes and sea purslane*
Game Pithivier Pie, *Braised red cabbage, side of seasonal vegetables, garlic and rosemary parmentier potatoes and jus*
Traditional Turkey, *Turkey wrapped in bacon stuffed with sausage meat stuffing, side of seasonal vegetables, roast potatoes, cranberry and jus*
Winter Vegetable Gnocchi, *Truffle, manchego and seasonal vegetable velouté*
Slow Cooked Rolled Shin of Beef, *Truffle mashed potato, crispy Jerusalem artichoke, grated horseradish, watercress and jus*
(Add pan seared foie gras £2.50 supp)

Available to order in advance (min 8 people)

Beef Wellington

£10pp Supp served with all the trimmings

DESSERTS

White Chocolate Crème Brulee, *Clementine, biscotti*
Christmas Pudding, *Brandy cream*
Sticky Toffee Pudding, *Vanilla ice cream & toffee sauce*
Chocolate Tart, *Orange sorbet*
Cheese Selection, *Crackers & chutney*

2 Courses £22.50pp 3 courses £26.50pp

Party Buffet Menu available on Request

An optional service charge of 10% will be added to your bill

Pre-order and pay a deposit of £10 per person

Ask about our vegan, gluten-free and dairy-free menus

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients. (v) Vegetarian (vg) Vegan
Discretionary service charge of 12.5% may be added, ask for details.