



Christmas Menu 2018

Starters

Chestnut and Cauliflower soup, white truffle and thyme croutons **(v)**

Smoked chicken and spiced ham hock terrine, stem ginger and pear compote with grilled sourdough

Mackerel, with a horseradish and buttermilk gel and fermented gem with dill oil **(GF)**

Serrano ham, Valencia almonds, focaccia brushed with tomato, garlic and rocket

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Mains

Turkey crown, leg stuffing, pigs in blankets, roast potatoes, seasonal vegetables and turkey gravy **(GF)**

Beef short rib, watercress and bone marrow mash, black cabbage with a beef jus **(GF)**

Pan-fried sea bass, ember roasted kohlrabi with veloute, salsify and samphire **(GF)**

Rosemary and roasted walnut polenta cake topped with Jerusalem artichoke, Christmas vegetables, roast potatoes and sage gravy **(v)**

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Desserts

Dark chocolate mousse, winter berries, blueberry, pistachio ice cream

Christmas pudding, brandy flambéed cherries and vanilla cream

Calvados panna cotta, toffee apple, blackberries, ginger and cinnamon crumble

Aged Brie, honey roast figs with a selection of savoury biscuits

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2 courses £24.95

3 courses £29.95

Bookings Only

Available from Thursday 29th November till Thursday 21st December between 12pm-5pm.

£5 deposit per head required before the day of the booking.