

FESTIVE MENU

STARTERS

White onion soup, rosemary croutons, cider reduction (V)

Pan fried scallop, cauliflower puree, brined carrots, black pudding,
hazelnut oil

Chicken & bacon terrine, spiced apple puree, oat crackers

Hot smoked salmon & crab risotto, lemon balm, avruga caviar (GF)

MAINS

Turkey & stuffing parcel, parsnip puree, roast potatoes, pancetta
sprouts, cranberry jus (GF)

Slow braised lamb shoulder, rosemary mash, glazed carrots,
mint jus (GF)

Grilled sea bream, tomato & clam cassoulet (GF)

Beetroot & wild mushroom gnocchi, oxford blue, crispy sage (V)

DESSERT

Traditional Christmas pudding, brandy sauce, redcurrants

Cranberry & pineapple upside down cake, vanilla ice cream (V)

Salted caramel & chocolate tart, clotted cream (V)

Vanilla roasted pears, brown sugar panna cotta, viola flowers (GF)

2 courses
£24.50 per person

3 courses
£28.95 per person