

XMAS MENU

ROAST PARSIP & MAPLE SYRUP SOUP

CINNAMON & PARMESAN TWISTS

GOAT'S CHEESE & BEETROOT TARTE TATIN

CRISPY KALE SALAD AND A HAZELNUT & SHERRY DRESSING

HONEY & LIME CURED SALMON

DILL & CITRUS CRÈME FRAICHE & A FOCACCIA CROUTON

CONFIT PORK BELLY

BLACK PUDDING CROQUETTE, OYSTER MUSHROOMS & A GARLIC & HERB DRESSING

ROAST TURKEY BREAST WITH CHESTNUT STUFFING

CHIPOLATAS, FONDANT POTATO, SEASONAL VEGETABLES & CRANBERRY SAUCE

CONFIT DUCK LEG WITH DUCK TORTELLONI

BRAISED RED CABBAGE AND A BLACK CHERRY & PORT JUS

BRAISED LAMB SHOULDER WITH APRICOT & PISTACHIO STUFFING

LAMB BEIGNET, ROSEMARY ROSTI, SEASONAL VEGETABLES & MULLED WINE JUS

PAN ROASTED COD WITH BRAISED PUY LENTILS

CURLY KALE, CRISPY SMOKED PANCETTA & SHRIMP VINAIGRETTE

WILD MUSHROOM RAVIOLI

RICOTTA & BASIL SAUCE AND TRUFFLE OIL

CHRISTMAS PUDDING

BRANDY SAUCE WITH RUM RAISIN ICE CREAM

CHOCOLATE FONDANT

RASPBERRY SORBET & WHITE CHOCOLATE CURLS

SELECTION OF ICE CREAM OR SORBET

CHEESE PLATE

QUINCE JELLY, GRAPES & HOMEMADE BREAD

2 COURSES £19.95

3 COURSES 24.95

All food is prepared to order and may take some time to prepare. Your patience is much appreciated.

Menu items may change due to seasonal availability.

Please let your server know of any allergies.

A discretionary 12.5% service charge will be added to your bill.