



CHRISTMAS MENU

£35.00 PER/HEAD

TO BEGIN

Roasted Pumpkin + Cumin Soup served with Saffron Creme Fraiche & Pumpnickel Bread

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Maple cured smoked Salmon, smoked Mackerel Rillettes with roasted Beetroot & Apple Chutney served with house Breads

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Chestnut Risotto with crispy smoked Pancetta, Rosemary & Truffle Oil

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Peppered Beef Medallion with Parsnip Purée, sautéed Wild Mushrooms, Horseradish Cream & Pea Tendrils

TO FOLLOW

Roasted boozy Goose, Wild Boar Sausage & pan glazed Cranberries served with a rich Port + Plum Gravy

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Succulent roasted Pork Loin, sweet Bramley Apple compote, Thyme + Shallot Stuffing with a Sherry & Scrumpy sauce

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Whole baked Sea Bass served en papillote with steamed Lemons, seared Mustard Fennel & Spring Onions

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Winter Vegetable Tarte Tatin with toasted Pine Nuts, Gruyere Cheese Parmesan Crisps & a fresh Herb Gravy

All served with roast Potatoes, roasted Roots, seasonal Greens, Sprouts & Honey roasted Pigs in Blankets

TO FINISH

House made Figgy Pudding with Brandy Cream

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White Chocolate & Date Brioche Bread + Butter Pudding with Vanilla Ice Cream

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Lemon Posset with Tea soaked Prunes, Lemon Shortbread & Whiskey Jam

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Baked Rum Pineapple, served with a Mascarpone Ice cream & fresh Mint Sugar