

Festive Party Menu

Jerusalem Artichoke Soup

cep & chestnut

Cured Chalk Stream Trout

celeriac, apple, horseradish, buttermilk

Wild Boar Hazelnut & Prune Terrine

homemade chutney & toasted sourdough

Bathurst Estate Venison Faggot

creamed potato, smoked prune ketchup, wild mushrooms



Roast Delica Pumpkin

pumpkin seed dukka, Roscoff onion, smoked dates, parmesan cream

Creedy Carver Duck

creamed cabbage, parsnip & pickled pear

Fallow Deer Pavè

Jerusalem artichoke, celeriac, damson & smoked bone marrow

Pan Roasted Cornish Cod

cauliflower, caper, raisin brown shrimp beurre noisette



Christmas Pudding

Poire William ice cream

Chocolate Tart

salted caramel, crème fraîche

Eggnog Crème Caramel

celemtine & almond

Orange Marmalade Malva Pudding

orange toffee sauce, custard ice cream

Three Cheese Board *(supp. £5pp)*

Selection of cheese with honeycomb, preserved green fig, oat cake, artisan biscuits

3 Courses £60

*Menu subject to change
(available for bookings of min. 8 guests)*