

**Festive Menu 2024**  
**£55 per person**

**Snacks**

Lindisfarne oysters £3.50 each  
Marinated nocellara olives £4.50  
Homemade rapeseed oil focaccia, whipped butter £4

**Starters**

Citrus cured salmon, pickled cranberry, sorrel crème fraîche, pickled beetroot, toasted brioche

Smoked ham hock & carrot terrine, spiced maple glazed pineapples, toasted onion bread

Vadouvan spiced parsnip velouté, apple & cardamom samosa /vg

Roasted squash & chestnut salad, spiced almond mousse, mulled pear purée /vg

**Mains**

Sage & onion stuffed turkey breast, spiced red cabbage purée, duck fat potatoes, trimmings

Braised pork shoulder, champ potato purée, grilled cabbage, quince jus

Pan fried cod, roasted sprouts, brown butter celeriac, sage beurre Blanc

Jerusalem artichoke risotto, crispy sage, pickled roscoff onion /vg

**Sides £4.95**

French fries

Triple cooked chips

Tomato & red onion salad

Roasted heritage carrots

Braised little gems

Rocket salad

Mashed potato

**Desserts**

Bailey's crème brûlée, Christmas pudding Garibaldi biscuit

Earl grey sticky toffee pudding, gingerbread ice cream, toffee sauce

Baked dark chocolate & rosemary tart, spiced orange sorbet /vg

Mrs Kirkham's cheddar, cranberry preserve, mixed seed crackers