

# FESTIVE MENU

Pre-booked and pre-order only.

Available Monday 25th November - Monday 23rd December

2 courses for £32.95      3 courses for £36.95

## NIBBLES

Available on the table upon arrival (£3.50pp supplement)

Goats cheese and oregano bon bons, cranberry sauce

Fresh baked bread, maldon salted butter, balsamic vinegar and chilli oil GFA

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## STARTERS

Roasted winter squash, sweet potato & lentil soup, chilli flakes, sour cream & chive, warm dunking bread

V/VGA/GFA

Smoked haddock and sweetcorn chowder croquettes, roasted garlic aioli

Pressed smoked chicken, tarragon and rum n raisin terrine, pickled vegetables, sour dough crackers GFA

Rosemary studded baby camembert, apple and pear winter chutney GFA (supplement £2.00)

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## MAINS

Roasted local corn fed chicken, cranberry, lemon & thyme stuffing, smoked pigs in blankets, all the festive trimmings GFA

Beetroot and herb wellington, whipped mash potato, roasted maple carrots and vegetable jus VG

Slow braised longhorn beef shin and oxtail, black garlic and thyme pressed potato terrine, truffle and cauliflower purée, carrot, red wine and yuzu jus (supplement £5.00)

Citrus herb crusted chalk stream trout, winter pea, lemon and lobster bisque risotto GF

Gloucester old spot 10 hr slow smoked belly pork, glazed root vegetables, candy apple & red wine jus GF

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## DESSERTS

Lemon & sherbet tart, sherry poached blackberries, smoked almonds V

Traditional festive pudding, brandy anglaise, maldon salted butter V

Rich 'dark & light' double chocolate mousse, winter orange & Cointreau compote, shortbread GFA

Coconut & vanilla pannacotta, raspberry jel, almond and ginger biscuit, maplecomb vg/gf