



FESTIVE MENU

MONDAY - SATURDAY

STARTERS

White onion and thyme soup, aged cheddar straws
and shaved chestnuts (GF*, N, V)

Pressed ham and chicken terrine, bread and butter pickles
and toasted sourdough (GF*, N)

Crab arancini, chicory, frisée, pickled fennel,
carrot with lemon-parmesan dressing

Grilled portobello mushroom tartare, celeriac rémoulade,
toasted brioche and hazelnuts (GF*, N, V, VE*)



MAINS

Roast loin of cod, savoy cabbage, celeriac, carrot, potato fondant,
and grain mustard velouté (GF)

Slow cooked pork belly, truffle potato purée, red cabbage,
honey roast carrots, and red wine jus (GF)

Pumpkin ravioli, buttered spinach, whipped ricotta, and walnut pesto (N, V)

Roast turkey breast, cranberry and thyme stuffing, roast potatoes,
pigs in blankets served with roasting gravy (GF*, N)



DESSERT

Black Forest delice with blood orange sorbet and morello cherry coulis (N, V)

Treacle and ginger tart, vanilla ice cream, clementine
and cranberry compote (N, V)

Gooseberry posset, with honey and ginger shortbread (GF*, V)

Christmas pudding, vanilla ice cream and brandy sauce (GF*, N, V, VE*)

2 courses
£34.00 per person

3 courses
£39.00 per person