

FESTIVE MENU

2 COURSES £30.95

3 COURSES £38.95



TO START

Cauliflower velouté, Jerusalem artichoke crisps, freshly grated Parmesan & chive v **gf*

Duck liver parfait, truffle cream, confit onion purée, toasted brioche **gf*

Potted maple cured Chalk Stream trout, horseradish crème fraîche, dill pickle & smoked caviar **gf*

Twice baked cheddar soufflé, crispy leeks, truffled mornay v

Pan seared king scallops, pumpkin purée, confit new potatoes, crispy capers and sage *gf* - £5 supplement

MAIN EVENT

Worcestershire free range turkey ballotine, confit leg bon bon, duck fat roasted potatoes, charred sprouts, roasted roots, pigs in blanket, rich turkey gravy **gf*

8-hour slow braised shoulder of beef bourguignon, beef fat carrots, horseradish potato *gf*

Winter mushroom risotto, porcini crumb, baby watercress, freshly grated Parmesan **ve gf*

Miso cod, fermented pepper mash, long stem broccoli, nasturtium leaf *gf*

Whole baked Cornish sole, wild mushroom butter sauce, new potatoes and chive *gf* - £8 supplement

Venison haunch Rossini, duck pâté croûte, truffle butter & Madeira jus, buttered mash and greens **gf* - £8 supplement

PERFECT SIDES

Cauliflower cheese to share, rich mornay sauce - £7.50 supplement

Pigs in blankets - £4.50 supplement

Mulled wine braised red cabbage *ve gf* - £4.50 supplement

DESSERTS

Traditional Christmas pudding, brandy butter **gf *ve*

Craquelin choux bun, chocolate crémeux, dulce de leche gelato, honeycomb, cocoa nibs v

Glazed lemon tart, blackberry sorbet, biscuit crumb v

English sparkling wine and cherry trifle, English custard, vanilla and kirsch

Seasonal Cheese: Cornish brie, mince pie, onion purée, fig and sultana toast v **gf*

TO FINISH

Warm mini mince pies v

(v) vegetarian dish | (ve) vegan dish | (*ve) can be adapted to vegan on request
(gf) gluten free | (*gf) can be adapted to gluten free on request