



FESTIVE RESTAURANT SET MENU

Served 28/11 to 31/12 Monday to Saturday
-excluding Christmas Day & Boxing Day-

1 course 18.50 2 courses 25.00 3 courses 31.50

-there is a supplement on the cheese trio-

A pre-order & deposit (£12.50 per person) are required
for parties over 12 persons, please email for further details.



STARTERS

VENISON SHOULDER & ROSEMARY RAGU WITH POTATO GNOCCHI *parmesan*

CONFIT SEA TROUT, CHIVE CREAM CHEESE & GRAPEFRUIT GEL
grapefruit & cucumber pickle

MUSHROOM PARFAIT, CHICKEN SKIN CRACKLING & TOASTED BRIOCHE
pickled mushrooms, tarragon aioli

GOAT'S CHEESE PANNACOTTA, OAT BISCUITS & CANDIED WALNUTS
apple & frisée

VEGAN MEZZE: FALAFEL, HUMMUS, TZATZIKI, WARM PITTA, OLIVES *leaf garnish*

MAIN COURSES

ROAST TURKEY BREAST & BRAISED LEG, ROAST POTATOES,
BACON WRAPPED SAUSAGE MEAT STUFFING & TURKEY GRAVY
seasonal vegetables, braised red cabbage

DUO OF PHEASANT: PAN ROASTED PHEASANT BREAST & PHEASANT LEG
IN A PEARL ONION BORDELAISE SAUCE
boulangeré potato, celeriac purée, chantenay carrots

PAN-FRIED SEA BASS, CLAM & SPINACH TAGLIATELLE IN A BISQUE SAUCE
tomato & caper concasse

THAI STYLE MUSSELS IN A GREEN CURRY SAUCE
chilli, coriander & lemongrass bread, skinny fries

LENTIL & VEGETABLE WELLINGTON, POLENTA & HERB STUFFING CAKE,
ROAST POTATOES & REDCURRANT GRAVY *seasonal vegetables, braised red cabbage*

DESSERTS

VINE FRUIT CHRISTMAS PUDDING WITH VANILLA & BRANDY CUSTARD
plum & star anise purée

DOUBLE CHOCOLATE BROWNIE *caramel sauce, honeycomb ice cream*

HONEYCOMB CHEESECAKE WITH BUTTERSCOTCH PURÉE *chocolate sauce*

COINTREAU CRÈME BRULÉE *orange & cardamom shortbread*

CHEESE TRIO *assorted biscuits, walnut mini-loaf, grapes, fruit chutney* £1.50 supplement

MINCE PIE TARTLET & CHANTILLY CREAM *with filter coffee or tea*

Game dishes may contain shot & even filleted/pitted items may contain bones, stones or similar.

We don't list all ingredients so please inform us of allergies/ preferences.

