

FESTIVE MENU

£22 for two courses

£25 for three courses

STARTERS

Spinach & watercress Soup

poached quail's egg, artisan bread

Fried Wild Mushrooms En Croute

stilton sauce

Mug of Spicy Whitebait

tartare sauce, lemon

Veal & Asparagus Paupiette

beetroot and horseradish salad

MAINS

Truffle Infused Turkey Breast

chestnut stuffing, duck fat roasted potatoes,
honey roasted carrots & parsnips, sprouts, pigs in blankets, red wine jus

Slow Cooked Half of Duck

buckwheat stuffing, braised red cabbage, juniper drizzle, duck consommé

Pave of Coley Fillet

sautéed baby potatoes, fine beans, caper hollandaise

Swedish-Style Quorn Balls

chunky tomato sauce, grilled courgettes, toasted granary slice

DESSERTS

Double Decker Christmas Pudding Cheesecake

Tarte au Citron

lemon jam, lemon sorbet

Chocolate & Cherry Fondant

chocolate soup

Selection of Cheeses

quince jelly, apple, oat biscuits

Please alert us to any allergies so we can offer advice and call to discuss any children's needs.

We add a discretionary 10% service charge to tables of 6 or more people.