

CHRISTMAS MENU

Pre-booked only from Sunday 1st to Tuesday 31st December 2024

Two courses - £30 per person | Three courses - £35 per person

STARTERS

Roasted parsnip & apple soup, salted Netherend butter, sourdough bread (ve) (gfo)

Gin-cured salmon, beetroot & celeriac remoulade, blood orange dressing (gf)

Wild mushrooms on toasted brioche, port & Stilton sauce, rocket leaves, balsamic dressing (v) (gfo)

Turkey cranberry & sage Scotch egg, date purée, dressed leaves

MAINS

Roasted turkey breast wrapped in bacon, pork & leek stuffing, served with all the trimmings (gf)

(Nut roast option available)

Herb-crusting Cornish hake, Champagne sauce, potato rösti, braised fennel (gfo)

Sweet potato miso filo pie, honey & mustard sauce (vo)

Slow-cooked venison & mushroom suet pudding, celeriac purée, winter greens, redcurrant jus

DESSERTS

Panettone & orange butter pudding, vanilla crème anglaise (v)

Mulled wine poached pear, salted caramel sauce, vanilla ice cream, hazelnut brittle (vo) (gf)

White chocolate panna cotta, winterberry compote, shortbread crumb (gfo)

Selection of local cheeses, seasonal chutney, fudges biscuits, grapes

TO FINISH

White chocolate & cranberry fudge

v - vegetarian

ve - vegan

vo - vegan on request

gf - gluten free

gfo - gluten free on request

Our aim is to use the highest quality, locally sourced produce in all of our dishes!

IMPORTANT - Please tell us if you have any food allergies or special dietary requirements. We are happy to discuss which of our dishes can be adapted to your specific needs.