

Christmas Set Menu



2 Courses 58 pp | 3 Courses 42 pp

Starters

Beetroot Cured Salmon Gravadlax *NGA*

Toasted sourdough, horseradish crème fraîche, dill, lemon, pickled cucumber

Roasted Butternut Squash & Sage Velouté *VE / NGA*

Crispy sage, toasted sourdough, whipped herb butter

Goat's Cheese & Fig Tartlet *V*

Garden herb salad, festive chutney

Whipped Chicken Liver Parfait *NGA*

Toasted brioche, lilliput capers, pickled cornichons, festive chutney

Mains

All served with thyme roasted carrots & parsnips, buttered tenderstem broccoli and Brussels sprouts

Roast British Turkey *NGA*

Roast Maris Piper potatoes, Marmite sprouts, Old Spot sausage wrapped in smoked streaky bacon, cranberry & chestnut stuffing, rich roast gravy

Maple-Roasted Parsnip & Chestnut Nut Loaf *VE / NG*

Parsnip & rosemary purée, pressed & roasted baby potatoes

Pan-Seared Salmon Fillet *NG*

Herb crumb, pressed & roasted baby potatoes, spinach cream sauce, caramelised lemon

Slow-Cooked Blade of Beef *NG*

Baby onions, rich red wine jus, buttered mash

Game & Smoked Bacon Pie

Venison, pheasant, partridge and smoked bacon in an all butter shortcrust pastry, buttered mash

Desserts

Stronghart Christmas Pudding *V*

Brandy butter, mulled cranberry & orange compote, cinnamon whipped cream, brandy snap basket

Orange & Passion Fruit Cheesecake *VEA / NG*

Passion fruit purée, clotted cream ice cream

Dark Chocolate Fondant *V / NG*

Belgian chocolate sauce, clotted cream ice cream, chocolate pencil

Black Forest Chocolate Mess *V / NGA*

Chocolate sponge, morello cherry compote, amaretto infused whipped cream, Belgian chocolate sauce, clotted cream ice cream

Deep-Filled Viennese Mince Pie & Coffee *V*

Clotted cream

Dishes also available individually. £5pp deposit. Available from 1 Nov, excl. 25 Dec.
All prices include VAT. A 10% discretionary service charge will be added to the final bill.
All tips are retained by the grateful team.