

Festive Menu

starters

Roasted Butternut Squash & Sweet Potato Soup VE | NGA

Hot maple drizzle, toasted rosemary & garlic focaccia bread

Roasted Roots Brûlée V | NGA

Roasted root vegetables, cream sauce, glazed Camembert, toasted rosemary & garlic focaccia bread

Salmon Gravadlax NGA

Thinly cured salmon, horseradish crème fraiche, dill, lilliput capers, toasted sourdough

Beetroot & Caramelised Onion Tart VE

Beetroot pastry, herb oil, festive chutney

Chicken Liver & Truffle Parfait NGA

Brioche toast, festive chutney, truffle oil

mains

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

Roast Turkey NGA

Chestnut, rosemary & thyme sausage meat stuffing, Old Spot sausage wrapped in smoked streaky bacon, Maris Piper roast potatoes, buttery roast gravy

Slow-Roasted Pulled Lamb Shoulder NG

Koffmann's creamy gratin potatoes, rich lamb jus

Pan-Roasted Chicken Supreme NG

Confit garlic & smoked bacon cream sauce, creamy mash

Pan-Seared Salmon Fillet NG

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

Roasted Parsnip Nut Loaf VE | NG

Pressed & roasted baby potatoes, rich roast gravy

Beef Brisket & Portobello Mushroom Pie

Creamy mash, red wine gravy

desserts

Stronghart Christmas Pudding V

Creamy brandy sauce, cranberry & orange compote, mint leaf

Orange & Passion Fruit

Cheesecake VEA | NG

Passion fruit purée, clotted cream ice cream

Lemon Meringue Tart V | NG

Limoncello coulis, clotted cream ice cream

Chocolate Orange Roulade V

Clotted cream

Giant Filled Profiterole V

Warm Belgian chocolate sauce

Deep-Filled Viennese Mince

Pie & Coffee V

Clotted cream

to finish

Finish with a Whole Baked Camembert V | NGA 10.50

Rosemary, toasted seeds & cranberry topping, toasted sourdough

2 courses 36.00 pp 3 courses 41.00 pp

£5pp deposit. Available from 1 Nov, excl. 25 Dec. Children 12 and under dine half price. All prices include VAT.
A 10% discretionary service charge will be added to the final bill. All tips are retained by the grateful team.