

CHRISTMAS MENU

2 COURSES £25

3 COURSES £30

STARTER

Cured Salmon Gravlax

treacle & cumin cured salmon, dill, cream cheese, toasted rye bread

Bang Bang Chicken

smoked chicken in baby gem leaves with a sweet chilli & peanut butter sauce, julienned vegetables, toasted sesame seeds

Roasted Butternut Squash & Bramley Apple Soup

roast chestnuts, cream, truffle oil



MAIN COURSE

Herb Buttered-Roasted Turkey Crown & Thigh

roast parsnips, heritage carrots, roast potatoes, Brussels sprouts, sage & red onion stuffing, pigs in blankets, red wine gravy, port & cranberry sauce

EXTRAS £6

Brussels Sprouts

bacon & roasted chestnuts

Heritage Carrots

herbs & honey

Crispy Roast Potatoes

red wine gravy

Pigs & Dates in

Blankets

Pan-fried Halibut

gnocchi, wild mushrooms, white wine sauce

Sweet Potato & Porcini Wellington

roast parsnips, heritage carrots, roast potatoes, Brussels sprouts



DESSERT

Coffee & Cardamom Zabaglione

vanilla ice cream, espresso & Kahlua shot, aromatic custard

Cranberry, Date & Macadamia Pudding

butterscotch & Cointreau sauce

Chocolate Fondant Christmas Pudding

Chantilly cream, physalis



Minimum 4 people and booked at least 7 days in advance

