

Christmas Menu

Starters

Pea & Smoked Ham Hock Soup

Pea Gremolata | Fresh Focaccia

Cured Trout

Fennel Salad | Dill & Chive Pesto | Goats Cheese
Buttermilk Dressing

Onion & Camembert Tart

Tomato & Chilli Chutney | Herb Crumbs

Chicken Terrine & Liver Parfait

Brioche Grissini | Onion Chutney | Hazelnut Salad

Mains

Turkey Ballotine

Pigs In A Blanket | Duck Fat Potatoes | Pomme
Puree | Seasonal Vegetables | Jus

Braised Belly Pork

Pommes Anna | Roasted Carrots | Carrot Puree
Cider & Musard Velouté

Pan Fried Hake

Asparagus & Prawn Risotto | Crispy Leeks

Wild Mushroom Gnocchi

Stilton Herb Crumbs | Champagne Foam
Mushroom Dust

Desserts

Date & Salted Caramel Pudding

Vanilla Ice Cream

Vanilla Pannacotta

Poached Pear | Pistachio Crumb

Cheese Board

Apple & Cranberry Chutney | Crostini

£45 Per Person



FOOD ALLERGIES & DIETARY REQUIREMENTS

Please notify us of any allergies or dietary requirements in the party at the time of booking, and we will advise accordingly.

While we will always do our best to accommodate requirements, this may not always be possible,

however we will discuss this with you in advance of your booking.

Allergies or dietary requirements notified at the time of your visit may not be possible.