

FESTIVE SEASON CHRISTMAS MENU

2 courses £28, 3 courses £34

STARTERS

Chicken Liver Parfait.....£10

Spiced Apple Chutney, Roast
Hazelnut, Toasted Brioche

Baked Camembert.....£10

Pear Chutney, Smoked Sea Salt,
Confit Garlic, Sourdough Bread,
Whipped Butter

Soup of the Day.....£8

Warm Bread, Salted Butter

Venison Cannelloni.....£10

Braised Venison, Parmesan
Cream, Wild Mushrooms

Braised Beef Croquette.....£9.50

Truffle Aioli, Chive



MAINS

Roast Turkey and Ham Roulade...£22

Fried Sprouts with Almond
and Bacon Lardons,
Cranberry Chutney, Pan Jus

Braised Feather Blade of Beef.....£22

Cauliflower Cheese, Parsnip Crisp,
Onion Jus

(Roast dinners served with Creamy Mash,
Duck Fat Roast Potatoes, Root Vegetables)

12oz Sirloin Steak.....£36

Tobacco Onions, Roast Flat Cap
Mushroom, Peppercorn Sauce,
Choice of Side

Roast Pork Loin.....£22

Walnut Ketchup, Hasselback Potato,
Confit Leek, Winter Spiced Glaze

Sea Bream.....£24

Herb-Crushed Baby Potato,
Buttered Greens, Mint Hollandaise

DESSERTS

Apple and Cinnamon Crumble.....£8

Crème Anglaise

Hot Chocolate Brownie.....£8

Raspberry Sorbet (Vegan)

Mulled Wine Poached Pear.....£8

Dark Chocolate Cremux,
Candied Almonds

Spiced Orange and Pistachio.....£8

Crème Brulee

Shortbread