



December festive set menu 2023

Available 30 nov-22 December, pre orders required

2 course 30/3 course 35

Starters

Wild mushroom and chestnut parfait

herb oil infused rye toast, soy and mirin pickled shimeji, shallot crisps **VE,D**

Tangerine and gin Cured chalk stream trout

beetroot mousse, horseradish crème fraiche, celery lime and apple salad **V,F,GF**

Celeriac, hazelnut and truffle soup

winter spiced focaccia bread, whipped truffle butter **V,GF,D**

Venison carpaccio

agave, dark chocolate, caper berry, beetroot glaze **GF,SD**

Mains

Roasted breast of turkey

Cranberry stuffing, roast potatoes, braised red cabbage, chipolatas, seasonal vegetables, crispy sprouts, gravy **GFA,SD,D**

Slow cooked shin of beef

Pomme puree, Blood orange braised roots, red wine jus **GF,SD**

Baked Monkfish and Prawns roulade

with sage cranberry and pine nut stuffing, Duck fat potato cake, celeriac fondant **GF,N,F,CR**

Festive nut roast (Vegan)

potatoes, braised red cabbage, seasonal vegetables, butternut squash, medjool dates

crispy sprouts, vegan gravy **GF,SD**

Dessert

Christmas pudding

Brandy custard, cranberry compote G,SD

Profiteroles

baileys Chantilly **G,D,SD**

Brandy snaps

fresh fruit salad, mango sorbet **GF, SD**

Tea/ coffee, mince pies