

3 COURSES

plus a **glass of fizz** or
soft drink* on arrival

STARTERS

Scallops with Crushed Peas †

Pan-fried scallops on a bed of crushed peas with a charred lemon and parsley oil

Cauliflower & Chestnut Soup (ve)

With a wedge of sourdough bloomer

Venison and Green Peppercorn Terrine

With toasted sourdough bloomer and spiced pear & fig chutney

Cheese Fondant (v)

Camembert fondant with an oozing cheese centre served with vine cherry tomatoes, rocket and spiced pear & fig chutney

MAINS

Duo of Beef

8oz* sirloin steak with a pulled beef rib cottage pie, Chantenay carrots, beef dripping gravy and your choice of salted thick-cut chips or duck fat roast potatoes

Grilled Halibut & Black Tiger King Prawns †

With garlic butter, smashed roasted new potatoes and Chantenay carrots

Traditional Turkey Dinner

An apple, apricot & thyme stuffing crown with a pig in blanket, duck fat roast potatoes, Chantenay carrots, broccoli, sprouts and maple roasted parsnips

Beetroot Tart Tatin (ve)

Beetroot & red onion tart tatin topped with Violife Le Rond, with smashed roasted new potatoes, Chantenay carrots and parsley oil drizzle

DESSERTS

Christmas Pudding (v)

With brandy butter ice cream and redcurrants

Gingerbread Cheesecake (v)

With salted caramel sauce, crushed shortbread and a lemon sorbet

Chocolate & Orange Tart (ve)

Rich and citrusy chocolate & orange tart with vegan ice cream and orange slices

Lemon Tart (ve)

With raspberry sorbet

SWAP YOUR DESSERT FOR OUR CHEESE BOARD

British Cheese Board (v)

Blacksticks Blue, Hampshire Winslade and Barber's 1833 Vintage Cheddar with artisan crispbreads and spiced pear & fig chutney