

FESTIVE PARTY

Menu

2 OR 3 COURSE - £43/£46 PER PERSON

Pre-order only

ADD A GLASS OF PROSECCO £5.0

STARTERS

Indian spiced chickpea, vegetable & coconut broth, spinach samosa (vg)

Game terrine, spiced pear chutney, toasted rye bread

Roast squash & goats curd tartlet, pickled walnut & endive(vg)

Smoked trout, boxty potato, horseradish crème fraiche & dill oil

Crispy duck confit, shaved fennel, blood orange salad, miso dressing

MAINS

Butter roasted Turkey, roast potatoes, stuffing, pigs in blankets, sprouts, brioche sauce & roast gravy

Grilled Cod fillet, jerusalem artichokes, warm mussel, tomato & chive dressing (£5 supplement)

Dry aged sirloin of beef, pommes anna, asparagus, Maderia & wild mushroom jus (£5 supplement)

Salt baked celeriac, fermented barley & viduya ragout (vg)

Heirloom carrot tart, goats curd, charred sprouting broccoli (v)

DESSERTS

Lemon & raspberry pavlova, lemon curd, raspberry sorbet (v)

Thyme poached pear, chocolate mousse, honeycomb (vg)

Amarena cherry & pedro ximenez trifle

Steamed Chocolate pudding, clotted cream ice-cream, candied pistachio (v)

beauvale blue cheese, pear & salted cracker (v) (£4 supplement)

Adults need around 2000 kcal a day.

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team for more information.