

FESTIVE SET MENU

TWO COURSES £22 | THREE COURSES £26

CELERIAC AND BLUE CHEESE SOUP

with crusty bread and whipped butter

HOMEMADE GAME TERRINE

with spiced plum chutney, cornichons and toast

KING PRAWN COCKTAIL

with sliced ciabatta, baby gem and avocado

CRISPY BEETROOT, ROCKET & MOZZARELLA SALAD

with a red wine vinaigrette



STUFFED TURKEY & PIGS IN BLANKETS

with creamy mash, duck fat roasties, braised red cabbage & pancetta sprouts

LOIN OF VENISON

with roasted root vegetables, celeriac puree and red wine jus

PAN FRIED HALIBUT

with creamed cabbage, crispy pancetta and roasted vine tomatoes

CRANBERRY & PISTACHIO NUT ROAST

with creamy mash, watercress and gravy



SELECTION OF FIVE CHEESES

with frozen grapes, celery, spiced plum chutney and crackers

TRADITIONAL CHRISTMAS PUDDING

with brandy cream

SPICED APPLE & PEAR CRUMBLE

with creme anglais

RICH CHOCOLATE DELICE

with chocolate crumb and fresh cream