

FESTIVE SET MENU

THREE COURSES £28

CURRIED CARROT AND BUTTERBEAN SOUP

with crusty bread and salted butter

HOMEMADE GAME TERRINE

with quince jelly, balsamic dressing and toasted sourdough

CRAB AND CRAYFISH BRUSCHETTA

with confit cherry tomatoes, toasted sourdough and fresh mint

PEAR, WALNUT AND GOATS CHEESE SALAD

with a red wine vinaigrette



STUFFED TURKEY & PIGS IN BLANKETS

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

BRAISED BEEF SHORT RIB

with chive mash, sautéed carrots and artichokes, pickled radish and beef jus

SEABASS FILLET

with sautéed smoked bacon, red chicory, celeriac puree and red wine jus

CRANBERRY & PISTACHIO NUT ROAST

with braised red cabbage, Brussel sprouts, watercress and gravy



WINTER BERRY BROWNIE

with raspberry coulis, fresh berries and coconut cream

TRADITIONAL CHRISTMAS PUDDING

with brandy cream and glacier cherries

VANILLA CREME BRULEE

with orange shortbread and candied orange

STICKY TOFFEE PUDDING

with candied walnuts and salted caramel ice cream