

FESTIVE MENU

MONDAY TO SATURDAY LUNCH & DINNER

STARTERS

Roasted pumpkin soup with pumpkin, feta & sage bread
Warm smoked salmon, crab croquette & lemon mayonnaise
Pressed chicken, ham hock & goose liver terrine, white onion marmalade & toasted sourdough bread

MAINS

Oven roasted free range turkey breast, chestnut & sage stuffing, redcurrant jus

Or

Traditional nut roast, truffle & walnut oil

Both served with roasted potatoes, maple glazed parsnip, Brussels sprouts & almond fricassee

Braised blade of beef, mash potato, buttered kale, pancetta & thyme jus

Pan fried chalk stream trout, mash potato, rainbow chard, mussel & chervil cream

DESSERT

Warm traditional Christmas pudding with brandy custard
Baked clementine cheesecake, poached clementine & vanilla ice cream
British cheese board, spiced apple chutney, walnut bread & crackers

TEA, COFFEE & PETITS FOURS

2 courses
£24.50 per person
(pre-order only)

3 courses
£30.00 per person
(pre-order only)

All tables are dressed with Christmas novelties