

FESTIVE MENU

24TH NOV – 23RD DEC
MONDAY TO SATURDAY

CELERIAC, HAZELNUT & TRUFFLE SOUP

GAME TERRINE, SPICED APPLE CHUTNEY, TOAST
BEETROOT & DILL, CURED SALMON, LIME SORBET

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TRADITIONAL ROAST TURKEY CROWN, PIG IN BLANKET,
CHESTNUT STUFFING, RICH TURKEY JUS

PAN-FRIED SEA BASS, JERUSALEM ARTICHOKE PUREE, ROAST GARLIC, RED WINE JUS
CHESTNUT, PORTOBELLO & CRANBERRY PITHIVIER

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CHRISTMAS PUDDING, BRANDY SAUCE

CHEESE PLATTER, ARTISAN BISCUITS, PEAR & SULTANA CHUTNEY
BAILEYS CREME BRÛLÉE, SHORTBREAD

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SELECTION OF TEAS, COFFEES & MINI MINCE PIES

TWO COURSES £26 – THREE COURSES £34

£10 PP DEPOSIT REQUIRED WHEN BOOKING