



FESTIVE SET MENU

2 COURSES £22 / 3 COURSES £26
TUESDAY 1ST-SUNDAY 20TH DECEMBER

STARTERS

BUTTERED LOBSTER W/ PUMPKIN BISQUE, SAMPHIRE & DUKKAH

GOATS CHEESE TRUFFLE W/ CRANBERRY, PECAN & CHERVIL & CRANBERRY CROUTE

PICKED RABBIT & SWEET POTATO BON BONS
W/ APPLE & WHISKY PUREE, PICKLED CARROTS & WATERCRESS

MAINS

BUTTER ROASTED TURKEY BREAST W/ CHESTNUT & ONION STUFFING,
PIGS IN BLANKETS, ROASTED NEW POTATOES & BRAISED RED CABBAGE

VENISON & PANCETTA PITHIVIER
W/ ROASTED GARLIC CHAMP POTATO & RED WINE JUS

HERB CRUSTED SALMON W/ SPINACH & LEEK ROSTIS & BEURRE BLANC
LENTIL, PISTACHIO & BUTTERBEAN WELLINGTON W/ ROASTED BEETS (V)

(ALL MAINS SERVED WITH WINTER VEGETABLES)

DESSERTS

DATE & DARK CHOCOLATE PUDDING W/ CHOCOLATE BRANDY SAUCE

SPICED PUMPKIN POSSET W/ EGGNOG CREAM CHEESE & PISTACHIO ICE CREAM

VEGAN NOUGAT W/ PUMPKIN ICE CREAM

CHEESEBOARD (+£3 SUPPLEMENT)

ADD MULLED WINE OR CIDER + £2.50

ALL BOOKINGS INCLUDE CHRISTMAS CRACKERS, COFFEE OR TEA & MINI MINCE PIE.
ALL DESSERTS CAN BE TAILORED TO DIFFERENT DIETARY REQUIREMENTS.