

FESTIVE MENU

MONDAY - SATURDAY 12 NOON - 8PM

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 turkey breast, chestnut & sage stuffing, redcurrant jus
or

Traditional nut roast, truffle & walnut oil

*Both served with roasted potatoes, maple glazed parsnip,
Brussel sprouts & almond sauce*

Braised blade of beef, mash potato, buttered Kale, pancetta & thyme jus
Pan fried chalk stream trout, mash potato, rainbow chard, mussel & tarragon cream

DESSERTS

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

2 courses
£23.00 per person

3 courses
£30.00 per person