



# SET MENU

3 COURSES £37

## STARTERS

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- Roasted butternut squash soup, crispy sage, toasted pumpkin seeds (PB/GF)
  - Baked feta, honey & thyme, salt & pepper toast (V/GF on request)
  - Venison & brandy pâté, mini soda bread, cherry jam (GF on request)
  - Prawn cocktail, iceberg, pickled samphire, lobster Marie Rose (GF)
  - Crispy ham hock, celeriac remoulade, burnt apple ketchup

## MAINS

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- Roast turkey breast, roasted potatoes, sprouts, red cabbage, maple roasted carrots & parsnips, pig in blanket, stuffing, gravy (GF on request)
  - Fillet of seabass, crushed herb potatoes, samphire, tartare hollandaise, blistered tomatoes (GF)
  - Braised featherblade of beef, clotted cream mash, buttered greens, bourguignon gravy (GF)
  - Roasted celeriac, sprouts, red cabbage, maple roasted carrot & parsnip, cauliflower cheese croquette, chestnut jus (PB/GF on request)
  - Porchetta, bacon & thyme potato cake, mulled red cabbage, burnt apple purée

## PUDS

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- Christmas pudding, brandy custard
  - Chocolate & orange cheesecake, brûléed clementines
  - Mulled wine poached pear, cranberry granola, Chantilly cream (PB/GF)
  - Treacle tart, cinnamon clotted cream (V)
  - Cheeseboard, Coastal cheddar, Cropwell Bishop Stilton, ale chutney, frozen grapes & biscuits (GF on request)

## FOR THE TABLE

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- Pigs in blankets £7
  - Coastal cheddar cauliflower cheese (V) £6
  - Brussels sprouts, crispy bacon & chestnuts £6
  - Mulled red cabbage £5
  - Sage & onion stuffing balls £5.5
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