

CHRISTMAS MENU

THREE COURSE SET MENU LUNCH £45.95 | DINNER £55.95

Aperitif



GREMILLET BRUT NV gls £13.50 | btl £78



PERRIER-JOUËT GRAND BRUT NV gls £16 | btl £89

WHILE YOU WAIT =

WARM SOURDOUGH whipped butter £5.45 | ORGANIC GREEN OLIVES £3.95

CHARCUTERIE BOARD £24

Spanish cured meats, wholegrain mustard, cornichons, organic green olives, radish, plum chutney, toasted focaccia

Starters

ROASTED BUTTERNUT SQUASH SOUP pb

truffle oil, sourdough croutons

TEMPURA PRAWNS

Asian salad, sweet chilli sauce

CHICKEN LIVER PARFAIT

plum chutney, toasted sourdough

Mains

TRADITIONAL CHRISTMAS TURKEY

traditional roast turkey, roast potatoes, honey glazed carrots, parsnips, Brussels sprouts, pigs in blankets sage & sausage stuffing, cranberry sauce and red wine jus

FILLET STEAK

pomme puree, bone marrow, bourguignon sauce with pancetta & baby onions +£10 supplement

SLOW ROAST LEG OF LAMB

crushed new potatoes and confit garlic, cavolo nero, honey glazed parsnips, chimichurri sauce

CAULIFLOWER STEAK

butter bean hummus, chilli and spring onion salsa Pb

ROAST SEABASS

cauliflower puree, cherry vine tomato, Kalamata olives, caper & basil emulsion

Desserts

CHRISTMAS PUDDING

rum custard

CRÈME BRULEE

shortbread hearts

STICKY TOFFEE PUDDING

vanilla ice cream

CRISPY POLENTA Pb

truffle mayonnaise, spinach, oyster mushrooms

SALMON RILLETTE

baguette wafer, fennel salad, whisky and clementine gel, dill oil

Sides =

PIGS IN BLANKETS £5.95

drizzled with hot sticky mustard sauce

ROAST POTATOES v £5.50

PAN FRIED
BRUSSELS SPROUTS £5.00

crispy pancetta

HONEY GLAZED CARROTS & PARSNIPS v £6.45

TRUFFLED POTATO PUREE v £6.95

CREAMED SPINACH GRATIN v £5.95

English Cheddar, nutmeg

CHOCOLATE TRUFFLE CAKE pb

raspberry coulis, salted caramel ice cream

CROPWELL BISHOP STILTON

plum chutney, biscuits

Digestif



SALTED CARAMEL ESPRESSO MARTINI £14

Eristoff vodka, Kahlúa, espresso, salted caramel syrup