

FESTIVE SET MENU

3 COURSES 45

STARTERS

PINE CURED SALMON, BBQ BEETS, FENNEL SEED CROUTONS,
BUTTERMILK DRESSING

CONFIT CHICKEN TERRINE, SMOKED CAESAR DRESSING, CAPER
JAM, CHICKEN FAT BRIOCHE

BREADED BRIE DE MEAUX, SPICED QUINCE, PICKLES (V)

ROSCOFF ONION TART, SMOKED POTATO VELOUTE, LEMON THYME (VE)

MAINS

ROASTED TURKEY, GOOSE FAT POTATOES, CRANBERRY, STUFFING,
PARSNIP PUREE, FESTIVE TRIMMINGS

PAN FRIED SEA BREAM, CREAMED SPROUTS, SAGE & ONION
POMME DAUPHINE, LEMON BURRE BLANC

PUMPKIN GNOCCHI, PICKLED APPLE (VE)

CAULIFLOWER CHEESE PITHIVIER, CELERIAC JUS, SMOKED CHESTNUT
SALAD (V)

42 DAY AGED FILLET OF BEEF, FRIES, WATERCRESS SALAD,
BEARNAISE SAUCE (£15 SUPP)

SIDES

WINTER SPICED CARROTS, MAPLE GLAZE (VE) | 5

CREAMED SPROUTS, CRISPY SAGE (V) | 5

SAGE & ONION MASH (V) | 5

HIBISCUS BRAISED RED CABBAGE (VE) | 5

SALT BAKED POTATO, TOASTED ROSEMARY, CONFIT GARLIC (VE) | 6

PIGS IN BLANKETS, HEATHER HONEY | 9

DESSERTS

BAILEYS CHOUX BUN, CHOCOLATE ORANGE GLAZE, CINNAMON
ICE CREAM (V)

CHRISTMAS PUDDING TRIFLE, BRANDY CUSTARD, CANDIED BERGAMOT

MULLED PEAR TARTE TATIN, MARZIPAN ICE CREAM, SMOKED
ROSEMARY CRUMB (N) (VE)

YORKSHIRE BLUE, HOMEMADE MINCE PIE, REMY XO CHUTNEY
(£4 SUPP)