



Christmas Menu – Lunch & Dinner



Christmas spiced champagne cocktail **£8.50 per head**

Bread with whipped truffle butter

Starter

Creamy turnip veloute with wild mushrooms and truffle oil (V)

Sauté sea scallops and king prawn skewer, salsa verde, grilled lemon, sundried tomato salad
£4 supplement

Braised pigs cheek glazed in Marmite, served en-coute, cheddar cheese fondue sauce, deep fried onion rings

Kombu cured salmon, Yuzu Kosho, avocado, chilli and sesame salad, Japanese pickled carrot

Beetroot and goats cheese tart, roasted walnuts, rocket, burnt apple jam (V)

Main

Local roast turkey, roast potatoes in goose fat, pigs in blankets, apricot and chestnut stuffing, root vegetables, cranberry sauce

Slow cooked duck leg in orange and Campari, pomme Anna potatoes, braised red cabbage, jus

Sauté seabass with clams, saffron potatoes, samphire, tomato concasse, tarragon cream, grilled marinated courgette

Leek, chestnut, brussel sprout and blue cheese arancini, tomato coulis (V)

10oz rib-eye steak, triple cooked chips, roast tomato, garlic mushrooms, peppercorn sauce
£6 supplement

Dessert

Individual Christmas pudding, brandy sauce, pistachio ice cream

Mixed cheese board, ash crackers, Quince jelly **£3 supplement**

Baileys cheesecake, chocolate ganache, vanilla ice cream

Grown-up banoffee, banana ice cream, malt whiskey jelly, shortbread

Passionfruit and lemon sorbet with tropical fruit salad

To Finish...

Coffee and mince pies

Monday – Thursday: 3 courses £25, 2 courses £22.50

Friday – Sunday: 3 courses £30, 2 courses £25

*A 10 % service charge will be added to your bill.
Please let us know if you have any dietary requirements.*