



Christmas Menu

2 COURSE £20

3 COURSE £ 23

COMPLEMENTARY APPETISER ON ARRIVAL

APPETISER

Sprout bhaji mint raita

SHARING BOARDS

Meat

- Confit duck spring roll, sticky red cabbage.
- Boneless Thai spiced chicken wing, spring onion, chilli.
- Seared mackerel, fennel, orange.
- Ham hock terrine, piccalilli ketchup.

Vegetarian

- Mushroom pâté, brioche, chives.
- Confit beetroot, feta, orange.
- Tenderstem broccoli pil pil, sourdough bread.
- Roasted artichoke, artichoke purée, truffle.

MAIN COURSES

Butter roast turkey
confit leg, stuffing, pigs in blankets, duck fat fondant, Yorkshire pudding, turkey jus.
Served with mulled wine sticky cabbage and seasonal vegetable.

Five spiced duck breast
roast onion purée, duck fat hassleback potato, tenderstem broccoli and duck jus.

Truffle roast cauliflower
burnt cauliflower puree, crispy cauliflower leaves, pickled shallots, buttered spinach and toasted seeds.

DESSERTS

Traditional Christmas Pudding and brandy cream.
Baked Baileys cheesecake with seasonal fruit compote.
Festive Spiced brûlée with blackcurrant sorbet.