



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 paté, 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 vegetables

Five spiced duck breast
roast onion purée, duck fat hasselback 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 Bailey's cheesecake with seasonal fruit compote
Festive spiced brûlée with blackcurrant sorbet