



Available from 1st-23rd December 2021

Lunch (Sat & Sunday) 2 courses £28/ 3 courses £32

Dinner 2 courses £32/ 3 courses £40

Served from 6pm

Starters

Butternut Squash (V)

Arancini, Curried Mayonnaise, Pickled Kohlrabi, Soy Glazed Pumpkin Seeds

Guinea Fowl

Terrine Of Breast and Leg, Gingerbread Crumb, Poached Pear, Parsnip Crisp

Celeriac and Cider (V)

Velouté, Salt Baked Celeriac, Apple, Purity Brewery Cider, Truffle Oil Dressing

Mackerel

Charred Mackerel, Beetroot, Goats Cheese Mousse, Wholegrain Mustard Dressing

Main Courses

Turkey

Stuffed Ballotine of Turkey Breast, Ham Hock Fritter, Parmentier Potatoes, Sprouts and Bacon

Beef

Seared Sirloin, Potato Terrine, Celeriac and Marmite Puree, Salted Celeriac Remoulade, Red Wine Jus

Cauliflower (V)

Pearl Barley Risotto, Toasted Hazelnut, Caramelised and Pickled Cauliflower

Hake

Roast Fillet of Hake, Curried Mussel Cream, Coconut, Fondant Potato

Desserts

Christmas Pudding (V)

Warm Christmas Pudding, Plum Chutney, Vanilla Ice-Cream, Vanilla Custard

Apple 'Crumble' (V)

Apple Tarte Tatin, Shortbread Oat Crumble, Pear Puree, Pear Sorbet

Chocolate Orange (V)

Dark Chocolate and Orange Tart, Hazelnut, Creme Fraiche Sorbet

Cheese

Selection of 3 English Cheeses, Fig and Walnut crispbread, Fresh Honeycomb, Chutney

(v) = Vegetarian

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 10% service charge is applied as standard to all bills.