

FESTIVE MENU

STARTERS

Sweet Potato and Coconut Soup, Maple Toasted Pumpkin Seeds,
Homemade Bread (V, GFO, DF, VG)

Duck and Pork Terrine, Red Onion Marmalade, Sourdough Toast
and Pistachios (GFO)

Cannelloni of Hot and Cold Smoked Chalk Stream Trout and King Prawns
with Avocado Salsa (GF)

Rosary Goats Cheese Panna Cotta, Roasted Red Pepper and
Heritage Beetroot Carpaccio (V, GF)

MAINS

Roasted Turkey Breast, Apricot and Chestnut Stuffed Leg with Cranberry Sauce, Pigs
in Blankets, Roast Potatoes, Brussel Sprouts, Celeriac and Parsnip Boulangère (GF)

Slow Braised Featherblade of Beef, Dauphinoise Potatoes, Parsnip Purée, Roasted
Beets and Rainbow Carrots, Red Wine Jus with Parsnip Crisps (GF)

Pan Fried Fillet of Seabass, Sautéed Potatoes, Spinach and Capers, Purple
Sprouting Broccoli with a Lobster Cream Sauce (GF)

Caramelised Onion and Root Vegetable Pithivier with Vegetable and
Rosemary Sauce (GF, VG)

DESSERTS

Mince Pie Pudding with Brandy Custard (CONTAINS NUTS)

Passion Fruit and Orange Tart with Jules Vanilla Ice Cream

Peanut Butter and Pretzel Cheesecake with Peanut Brittle and Cream

Pistachio "Grand Marnier" Mascarpone and Chocolate Delice with Pistachio Tuile
and Pistachio Ice Cream

2 COURSES £32.95pp – 3 COURSES £36.95pp

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS,
ALL OUR DISHES ARE FRESHLY MADE AND MAY CONTAIN TRACES OF INGREDIENTS.

Ingredients: GF – Gluten Free DF – Dairy Free VG – Vegan V – Vegetarian
VGO – Vegan Option GFO – Gluten Free Option