



Festive Menu

SET MENU

2 COURSES
for £29

3 COURSES
for £32

TO START

CURRIED SWEET POTATO SOUP

With crispy onion and chives. Served with bread and butter. (vegan option available)

BEETROOT & VODKA-SMOKED SALMON GRAVADLAX

Layered on toasted rosemary and sea salt focaccia with horseradish crème fraîche, drizzled with pesto oil and finished with capers.

WILD BOAR & COGNAC PÂTÉ

With red onion chutney, baguette and truffle butter.

THE MIDDLE

TURKEY WITH ALL THE TRIMMINGS

Served with succulent pigs in blankets, pork stuffing, crispy roasted potatoes, carrots, parsnips, sprouts, a golden Yorkshire pudding and rich beef gravy.

BEETROOT, SWEET POTATO & WILD MUSHROOM BOURGUIGNON PIE (VG)

Roasted potatoes, carrots, parsnips and sprouts with chestnuts and vegan gravy.

PAN-FRIED CHALK STREAM TROUT

With white wine, samphire and crab risotto and pesto oil.

ENGLISH WILD VENISON HAUNCH

Truffle dauphinoise, garlic and herb butter-glazed cavolo nero, rich beef and red wine jus and fresh blackberries.

TO FINISH

CHRISTMAS PUDDING (V)

Packed with juicy sultanas, brandy-flavoured clotted cream ice cream, Christmas pudding pieces and hot brandy sauce. (Contains almonds)

BLACK FOREST FONDANT CHOCOLATE SPONGE PUDDING

Served with cherry compote, chocolate ganache cream and gin-soaked cherries and chunky chocolate ice cream.

CHEESE BOARD

A selection of British cheeses served with black grapes, caramelised red onion chutney and water biscuits.

TRUFFLE BROWNIE TORTE (VG)

With vegan vanilla ice cream and chocolate sauce.

