



CHRISTMAS MENU

Thursday: 2 Course £33 | 3 Course £42

Friday to Sunday: 2 Course £36 | 3 Courses £45

Optional Extra: French Baguette with Confit Garlic & Parsley Butter £6

STARTERS

Mushroom Tart Mushroom Duxelle, Shaved Chestnut Mushrooms, Mushroom Espuma, Tarragon Aioli (vg)

Gin Cured Salmon Gravalax Crème Fraîche, Dill Oil, Salmon Caviar

Parfait Chicken & Duck Liver Parfait, Toasted Brioche, Cumberland Gel

Beef Cheek Rilette Sticky Jus, Beurre Noisette Hollandaise, Shallot Ash, Crispy Leeks

MAINS

Turkey Wrapped in Pancetta, Herb Stuffing

Fillet of Beef Wellington (£8 Supplement)

Chestnut & Wheaten Bread Crusted Coley Herb Velouté

Celeriac Wellington (vg)

All served with confit and thyme mash, beef dripping roast potatoes (plain roast for veggie dish), maple sprouts with pancetta & parmesan, pork & apple rissole, orange & honey roast carrots

DESSERTS

Christmas Pudding Brandy Sauce, Vanilla Ice Cream

Eggnog Panacotta Ginger Biscuit Tuille, Plum Gel

Apple Tarte Tatin Vanilla Ice Cream (vg on request)

Chocolate Ganache Salted Caramel Cream, Chocolate Tuille, Vanilla Ice Cream

Cheese Board (£3 Supplement)

Vegan Christmas Menu available with prior notice | Drinks packages available



