

# FESTIVE MENU

2 COURSES £31.95

3 COURSES £42.95



## TO START

**Cauliflower velouté**, Jerusalem artichoke crisps, freshly grated Parmesan & chive v *\*gf*

**Duck liver parfait**, truffle cream, confit onion purée, toasted brioche *\*gf*

**Potted maple cured Chalk Stream trout**, horseradish crème fraîche, dill pickle & smoked caviar *\*gf*

**Twice baked cheddar soufflé**, crispy leeks, truffled mornay v

**Pan seared king scallops**, pumpkin purée, confit new potatoes, crispy capers and sage *gf* - £5 supplement

## MAIN EVENT

**Worcestershire free range turkey ballotine**, confit leg bon bon, duck fat roasted potatoes, charred sprouts, roasted roots, pigs in blanket, rich turkey gravy *\*gf*

**8-hour slow braised shoulder of beef bourguignon**, beef fat carrots, horseradish potato *gf*

**Winter mushroom risotto**, porcini crumb, baby watercress, freshly grated Parmesan *\*ve gf*

**Miso cod**, fermented pepper mash, long stem broccoli, nasturtium leaf *gf*

**Whole baked Cornish sole**, wild mushroom butter sauce, new potatoes and chive *gf* - £8 supplement

**Venison haunch Rossini**, duck pâté croûte, truffle butter & Madeira jus, buttered mash and greens *\*gf* - £8 supplement

## PERFECT SIDES

**Cauliflower cheese to share**, rich mornay sauce - £7.50 supplement

**Pigs in blankets** - £4.50 supplement

**Mulled wine braised red cabbage** *ve gf* - £4.50 supplement

## DESSERTS

**Traditional Christmas pudding**, brandy butter *\*gf \*ve*

**Craquelin choux bun**, chocolate crémeux, dulce de leche gelato, honeycomb, cocoa nibs v

**Glazed lemon tart**, blackberry sorbet, biscuit crumb v

**English sparkling wine and cherry trifle**, English custard, vanilla and kirsch

**Seasonal Cheese**: Cornish brie, mince pie, onion purée, fig and sultana toast v *\*gf*

## TO FINISH

**Warm mini mince pies** v

(v) vegetarian dish | (ve) vegan dish | (\*ve) can be adapted to vegan on request  
(gf) gluten free | (\*gf) can be adapted to gluten free on request