

CHRISTMAS PARTY MENU

STARTERS

Roasted parsnip and Hogs Back
Hazy Hog cider soup

Chicken liver parfait with rye and
caraway toast and sticky onion jam

Smoked trout, horseradish and caper pâté,
with dressed pea shoots and garlic crostini

Roasted fig, goat's cheese and
caramelised onion salad

MAINS

Roast breast and leg of English turkey with duck
fat roasted potatoes, sautéed Brussels sprouts,
thyme roasted carrots and parsnips, sage and
onion stuffing, pigs in blankets and red wine jus

Braised shin of English beef bourguignon with
button mushrooms, baby onions, buttered mash
and Secretts' watercress

Pan fried fillet of sea bass with crushed new
potatoes, creamed spinach and crayfish tails

Roasted mushroom, Norbury Blue and spinach tart
with roasted new potatoes, Secretts' watercress
and sticky onion jus

DESSERTS

Crumble of apple and Christmas pudding with a
toasted pecan crumb and cinnamon ice cream

Dark chocolate and sea salt Cambridge burnt
cream with ginger shortbread biscuit

Red wine poached pear with star anise syrup,
Chantilly cream and candied almonds

Selection of English cheeses with homemade
chutney, fresh grapes and crackers
(supplement £3.00)

2 course lunch £22.95, 3 course lunch £26.95
3 course dinner £27.95



NEW YEAR'S EVE MENU

STARTERS

Home marinated venison carpaccio
with macerated blackberries, pistachio nuts
and tarragon leaves

Smoked salmon and shrimp roulade with
pickled carrot and fennel salad and
sweet mustard vinaigrette

Norbury Blue walnut whip with brioche crouton,
The Cold Pressed Oil Company rapeseed jelly
and balsamic syrup

MAINS

Braised shin of English beef with
dauphinoise potatoes, wilted greens,
poached shallot and rosemary jus

Pan fried corn fed chicken supreme
with potato fondant, celeriac puree,
roasted wild mushroom and madeira jus

Pan fried fillet of Brixham bream with fresh crab,
spring onion and saffron chowder

Wild mushroom, spinach and celeriac Wellington
with roasted new potatoes, braised baby leeks
and Pernod velouté

DESSERTS

Dark chocolate fondant with rum butter ice cream
and toasted almonds

Orange posset with blood orange jelly
and blood orange granita

Rhubarb and custard panna cotta with
ginger crumble and torn fresh mint

LATER ON

Selection of English cheeses with
homemade chutney, fresh grapes and crackers

£57.95