



# FESTIVE MENU

*Available to book from 24th November to 30th December (excluding Christmas Day)  
please enquire for availability in January. For parties of all sizes.*

**2 COURSES** £27.95 **3 COURSES** £34.95

## TO START

Scottish smoked salmon and prawn roulade, rye toast, gin pickled  
cucumber, dill (\*GF)

Roasted parsnip soup, café de Paris cream, ancient grain sourdough bread (\*GF) (\*VE)

Duck liver parfait, confit onion and sherry marmalade, truffle  
cream and toasted brioche (\*GF)

Twice baked cheddar soufflé, winter truffle mornay, crispy leeks (V)

Pan seared king scallops, pumpkin purée, red veined sorrel, confit new  
potatoes, crispy capers and sage (GF) £4 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

8-hour slow braised shoulder of beef bourguignon, beef fat carrots,  
horseradish potato (GF)

Monkfish thermidor, lobster mornay, Parmesan crumb, sautéed potato (GF)

Winter mushroom risotto, porcini crumb, baby watercress,  
freshly grated Parmesan (GF) (V) (\*VE)

Haunch fillet of dry aged beef, parsnip purée, pressed potato,  
parsnip crisp (GF) £7 supplement





**PERFECT SIDES**

*Sharing dishes for 2 - 3 people*

Cauliflower cheese, truffle mornay, Parmesan crumb (v) £4.50 supplement

Pigs in blankets £4.50 supplement

Mulled wine braised red cabbage (VE) (GF) £4.50 supplement

**DESSERTS**

Traditional Christmas pudding, brandy butter (GF) (V) (\*VE)

Plum and sherry trifle, St. Ewe egg custard, sherry-soaked sponge,  
whipped vanilla cream

Craquelin choux bun, chocolate crèmeux, dulce de leche ice cream,  
honeycomb, cocoa nibs (V)

Glazed lemon tart, blackberry sorbet, biscuit crumb (V)

Oxford blue cheese, cranberry compote, artisan crackers (\*GF) (V)

**TO FINISH**

Warm mini mince pies (\*VE)

**CHEESES**

£7.50 per person supplement

Selection of British cheeses, cranberry compote,  
artisan crackers (\*GF) (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.

