

Christmas Celebration Menu

30TH NOVEMBER - 23RD DECEMBER

STARTERS

Spiced Parsnip Soup
toasted chestnuts & crispy kale

Treacle-Cured Salmon
beetroot, pickled fennel, apple & walnut

Roasted Jerusalem Artichoke
brie croquette, watercress, sweet chilli & onion jam

Chicken Liver Parfait
truffle butter, fig & onion chutney, brioche (gf opt)

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MAINS

Roasted Free-Range Turkey
*pig-in-blanket, goose fat roasties, chestnut & sage stuffing,
seasonal vegetables, turkey gravy*

Slow-Cooked Blade of Beef
Parmesan cream mash, winter greens, bone marrow & red wine sauce

Celeriac & Field Mushroom Wellington
roasties, carrot purée, caramelised Brussels sprouts (v)

Naturally Smoked Haddock
purple sprouting broccoli, crispy hen's egg, wholegrain mustard sauce

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DESSERTS

Christmas Plum Pudding
brandy sauce (gf opt)

Dark Chocolate Torte
mandarin sorbet

Gingerbread Cheesecake
poached pear

Honey & Vanilla Panna Cotta
rum-soused fig & shortbread

Colston Bassett Stilton, Keen's Cheddar
oat biscuits, chutney, celery, candied walnuts

£30

THREE COURSES

(v) vegetarian, (vg) vegan and (gf) gluten-free.

A discretionary service charge of 10% will be added to your bill.