

Festive Menu

2 courses
£19.95

ROAST PARSNIP (v)

Butter bean and sage soup, vegetable crisp, warm bread

CHICKEN LIVER PARFAIT

Mulled pear chutney, brioche croutes

CHARRED MACKEREL LINGUINE

Rocket and almond pesto

BUTTERNUT SQUASH RISOTTO (v)

Spinach, rosemary, toasted seeds

ROAST TURKEY BREAST

Caramelised parsnips, roast potatoes, sprouts with pancetta, cranberry and orange compoté, turkey jus

DAUBE OF BEEF

Smoked pomme puree, apple braised red cabbage, glazed carrot

BACK OF COD

Clams, broad beans, fondant potato, curried bisque

ARTICHOKE, RED ONION & COTE HILL CHEESE TART (v)

pickled fennel and water cress salad, french dressing

CHRISTMAS PUDDING

Brandy sauce, redcurrants

STICKY FIG PUDDING (v)

Date and vanilla sauce, cinnamon ice cream

BAKEWELL TART (v)

clotted cream, poached cherries

KNICKERBOCKER GLORY (v)

Fresh berries, mango, vanilla ice cream, pistachio nuts

3 courses
£24.95

SERVED FOR PRIVATE PARTY BOOKINGS AT LUNCH
OR DINNER THROUGHOUT DECEMBER

