

Festive Menu

2 COURSES £33 | 3 COURSES £40

£10 per person non-refundable deposit required - booking essential

STARTERS

Caramelised coconut & parsnip soup, parsnip bhaji, chilli yogurt (V, VGOA, GFOA)

Chestnut & turkey scotch egg, spiced plum ketchup

Whipped smoked trout, dill crème fraîche, fennel, grapefruit (GFOA)

Whisky & marmalade cured salmon, horseradish crème, salt-baked beetroot (GFOA)

Roast figs, gorgonzola, gingerbread, candied walnuts, rocket (V)

MAINS

Traditional roast turkey, pig in blanket, sage & onion stuffing, fig, orange & sweet sherry compote, poultry jus, thyme & garlic roast potatoes, market vegetables

Blue cheese and herb-crusted feather blade of beef, glazed carrots, morel jus

Pan roast hake, potato, clam, saffron & prosecco chowder (GFOA)

Brown sugar cured pork belly, colcannon potato, hot honey carrots, whiskey pickled date jus

Vadouvan spiced cauliflower, golden raisins, almonds, creamed spinach (V, VGOA, GFOA)

DESSERTS

Warm Christmas pudding, whisky and caramel custard

White chocolate & raspberry Cambridge cream, pistachio biscotti

Pineapple tarte tatin, rum caramel, mango sorbet

Vegan sticky ginger toffee pudding, vegan coconut ice cream (V, VGOA, GFOA)