

Christmas Menu 2017

Starters

Gin & Cucumber Cured Salmon Trout, Borage, Horseradish & Pickled Shallots

Cauliflower Soup, Onion Bhaji, Black Onion Seeds & Coriander

Game Terrine, Soured Cranberries, Black Treacle & Walnut Toast

Mains

Roast Goose Breast*, Confit Leg Croquette, Bread Sauce, Sprouts & Chestnuts, Goose Fat
Roast Potatoes, Seasonal Veg & Blackberry Jus

Slow Cooked Ox Cheek, Savoy Cabbage, Smoked Mash Potato, Pumpkin & Hazelnuts

Roast Cod, Jerusalem Artichoke, Pearl Barley, Kale & Lemon & Burnt Butter Sauce

Wild Mushroom, Spinach & Blue Cheese Wellington & all the Veggy Trimmings (v)

Desserts

White Chocolate Mousse, Dark Chocolate & Orange Brownie, Passion Fruit Sorbet,
Pistachios

Christmas Bread & Butter Pudding, Vanilla Ice Cream, Brandy Anglaise

Selection of British Cheeses, Crackers & Chutney

2 Course £24

3 Course £29

*Turkey Breast is available upon request

Please note that we make our food from scratch prepared in an environment that contains traces of nuts, milk, eggs, soyabean, wheat, fish and shellfish. Please ask a member of staff if you require any assistance when ordering food.

For parties of 6 or more a 10% optional gratuity will be added