

Festive Fayre

APPETISERS

Gin & Beetroot Cured Sea Trout
Dill Creme Fraiche, Rye Crisp

Wood Pigeon Breast
*Blood Orange Gel, Balsamic Figs, Walnut
Praline Dust*

Beetroot Carpaccio
*Burrata, Pomegranate Molasses, Candied
Pecans*

Heritage Carrot Tartare
Avocado, Horseradish Snow

ENTRÉES

Ballotine of Turkey
*Yorkshire Pudding, Cranberry Jus, Roast
Trimnings*

Cauliflower Steak
Roast Trimnings, Chimichurri Sauce

Venison Loin
*Celeriac Puree, Confit Beetroot, Redcurrant
and Cocoa Jus*

Fillet of Hake
*Scallion Mash, Confit Fennel, Champagne
Cream*

DESSERTS

Christmas Pudding
Flaming Brandy

Chocolate Orange Bread & Butter
Pudding
custard served with Bailey's

Triple Chocolate Brownie Gateau
served with Milk Chocolate Mousse

Cheeseboard (3.5 supplement)
Trio of Cheeses, Crackers, Chutney

SIDES

Pigs in Blankets 6

Brussel Sprouts with
Bacon 6

Marmite Roasted
Carrots 6

Brocco Salad 6

Truffle Fries 6

2 Courses £39.95 - 3 Courses £44.95

24th of November - 23rd of December