



Festive Dinner Menu

Two Courses £35 Three Courses £45

STARTERS

Spiced parsnip soup, chestnuts and apple v gf

Baked cotswold blue brie tart, beetroot relish v

Hot smoked salmon and parsley cake, crab and lemon mayonnaise

Duck terrine, beetroot relish, toasted brioche

Ragout of wild mushrooms, soft poached egg, sour dough, truffle dressing v

MAINS

Traditional roast bronze turkey with chestnut stuffing
Bacon and chipolata sausages, cranberry sauce

Herb crusted fillet of cod, plum tomato, fennel, vermouth
and crab butter sauce

Slow roasted shoulder of lamb, red cabbage, puy lentil
and root vegetable ragout gf

Chestnut, sage and onion polenta cake, piccolo parsnip, sprout tops,
artichoke cream vg

Baked aubergine, pepper and courgette, haloumi, spiced aubergine caviar
gf

DESSERTS

Traditional christmas pudding, brandy butter and rum sauce v

Mulled wine poached pear, vegan pecan caramel ice cream

Panettoni and orange bread and butter pudding, milk ice cream

Hot chocolate fondant, blood orange sorbet, citrus compote

Selection of british cheese, cranberry chutney, port jelly, spiced bread

Tea or coffee & mini mince pie £4 per person