

FESTIVE MENU

AVAILABLE FROM
01/12-24/12/2017

2 COURSES £22.50
3 COURSES £27.50

Starters

Pork belly, plantain, aromatic cous cous

Spiced parsnip soup

Mushroom, oyster mushroom, orzo, parsley

Pigeon, take on rossini £3.50 supplement

Main courses

Turkey, white and brown meat, stuffing, chipolatas, jus, winter vegetables

Lightly curried monkfish, pumpkin, mushroom, barley

Smoked aubergine, Caponata, seasonal vegetables

Braised venison, quince, chestnut, celeriac

Desserts

Chestnut cake, sorbet, honey chestnut

3 selections of xmas sorbets, passion fruit, mulled wine, clementine

Xmas pudding, brandy sauce

Chocolate mousse, espresso sponge, sabayon

Selection of five cheeses, chutney, grapes, celery, crackers £4.50supplement

Selection of Tea and Coffee, petit fours £2.75

Irish and Liqueurs coffee £5.75

Espresso Martini £8.50

Tayors LBV £4.20

Krohn Colheita Port (1998) 75 ml £5.20

Krohn Colheita Port (1982) 75ml £8.20

Glass of dessert wine

Muscat de St-Jean-de-Minervois, France £6.20

El Aziz Late Harvest Grillo, Sicily £9.20

Side Orders £3.00 per item

Chunky chips

Skinny chips

Mash potato

Seasonal vegetables

Mixed salad

Garlic mushrooms

Onion rings

Spinach

Kale

A comprehensive allergen menu is available upon request; please ask a member of staff for assistance