

FESTIVE MENU

AVAILABLE FROM
01/12-24/12/2019

2 COURSES £22.50
3 COURSES £27.50

Starters

Prawns and avocado tian, crème fraîche, dill
Game terrine, jelly plate
Lightly spiced parsnip soup
Pork belly, mushroom, mustard

Main courses

Turkey, white and brown meat, stuffing, chipolatas, jus, winter vegetables
Venison pie, loin, quince, chestnut, celeriac
Cassava gnocchi, woodland mushroom, black garlic
Monkfish, puy lentils, lardons

Desserts

Mulled wine poached pear, rice pudding
3 selections of xmas sorbets, passion fruit, mulled cider, clementine
Xmas pudding, brandy sauce
Cinnamon spiced pineapple tarte tatin, ice cream
Selection of five cheeses, chutney, grapes, celery, crackers £4.50 supplement

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 (2002) 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
Beetroot
Honey parsnips
Cabbage

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