



# Menu

2 COURSES £27.95PP | 3 COURSES £32.95PP

GLASS OF BUCK'S FIZZ ON ARRIVAL

## STARTERS

BEETROOT CURED SALMON GRAVADLAX, WASABI CRÈME FRAICHE, ROASTED BEETROOT, DILL  
SLOW ROASTED TOMATO AND FENNEL SOUP, TRIPLE CHEESE SCONE  
"PIGS IN BLANKETS" DOUGHNUTS, SPICED CRANBERRY JAM  
MARMITE ROASTED CAULIFLOWER, TOASTED BRIOCHE, CHEDDAR CHEESE SAUCE, TOASTED ALMONDS

## MAINS

LOCALLY SOURCED ROASTED TURKEY CROWN WITH ALL THE TRIMMINGS  
(VEGAN/VEGETARIAN ALTERNATIVE AVAILABLE)

BRAISED BEEF SHORT RIB, CARAMELISED SHALLOT, WHITE TRUFFLE MASH, SAUTEED GREEN VEGETABLES,  
RED WINE JUS

PAN FRIED CATCH OF THE DAY, LEMON AND HERB CRUSHED NEW POTATOES, SAUCE VIERGE, TENDERSTEM  
BROCCOLI

ROASTED BUTTERNUT SQUASH & APPLE RISOTTO, HAWKSTONE CIDER, BLUE CHEESE BON BONS, CRISPY  
SAGE

## DESSERTS

EGG NOG PANNACOTTA, MULLED WINE JELLY, GINGERBREAD BISCUIT

SAKURA STEAMED CHRISTMAS PUDDING, BRANDY SAUCE, BROWN BUTTER GELATO

RICH CHOCOLATE MOUSSE, AMARETTO MACERATED CHERRIES, CHOCOLATE TUILLE, PISTACHIO

CHEF'S SELECTION CHEESE BOARD, LOCALLY SOURCED CHEESES, BISCUITS, PICKLES, FRESH HOMEMADE  
CHUTNEY (£4.95 SUPPLEMENT)