

flower pot



STARTERS

- (v) Forest Mushroom & Rosemary Broth in a Barley Bread Bowl
- Potted Wild Boar Terrine with Cornichons, Pear & Ginger Spiced Chutney and Rustic Bread
- (v) Baked Polenta Cake & Goats Cheese Stack with Kale Pesto and Roasted Pumpkin Seeds
- Pan-Seared Scallops and Triple Cooked Pork Belly with Curried Parsnip Puree, Parsnip Crisps and Pomegranate Seeds

MAINS

- Traditional Roast Turkey with Cumberland Sausage, Chestnut & Sage Stuffing, Sausages wrapped in Bacon, Duck Fat Roast Potatoes and Parsnips, Seasonal Vegetables and Gravy
- Fillet of Beef Wellington with Mini Fondant Potatoes, Celeriac Puree, Baby Root Vegetables and Rosemary Jus
- Pan-Roasted Fillet of Cod with Crushed New Potato & Crab Cake, Tender Stem Broccoli and Sauce Grenoble
- (v) Chestnut, Spinach & Blue Cheese En Croûte with Roast Potatoes, Thyme & Honey Roasted
- Parsnips & Carrots, Garlic Brussels Sprouts and a Creamy Leek Sauce

DESSERTS

- Clementine Posset with Cranberry Compote, a shot of Prosecco and Homemade Shortbread
- Winter Knickerbocker Glory with Warm Chocolate Brownie, Cherries, Toffee and Chocolate Sauce, Vanilla Ice Cream, Chantilly Cream and Chocolate Shavings
- Homemade Christmas Pudding with Brandy Sauce and Rum & Raisin Ice Cream
- Petit Pont L'Eveque, Cropwell Bishop Blue, Waxed Cheddar Truckle and La Buchette Goats Cheese with Biscuits and Pear & Ginger Spiced Chutney

Adult £69
Child £30

(children under 10 years old only - menu of Tomato Soup, Roast turkey, Chocolate Brownie).
Christmas Day menu is only available by pre-booking. A non-refundable £30 deposit per person is required to confirm the booking. A pre-order must be given by 11th December.
An optional 10% service charge will be added to your bill of which 100% goes to the team serving you. Our dishes contain ingredients that may cause allergic reactions. For a detailed allergen breakdown please ask to see a copy of our allergen fact sheet. Please let us know if you have any special dietary needs.

