



Christmas Menu 2018

£,24 for 2 courses, £,30 for 3 courses, available from 1st to 25th of December

Starters

Celeriac & apple soup, walnuts

Game terrine, pear & saffron compote, toast

Loch Duart salmon, poached quince, sour dough crostini, keta caviar, pickled lemon

Mains

Roasted bronze turkey, pigs in blankets, chestnut & apricot stuffing, cranberry sauce

Maple roasted butternut squash, blue vinny, spinach, buckwheat

Cornish hake, pink fur potatoes, brown shrimp butter, crispy capers

(alternative to turkey: Braised shin of beef, pancetta, Marlborough mushroom, roasting juices)

*all mains are served with: roasted potatoes, creamed sprouts and chestnuts, honey
roasted carrots and parsnips, braised red cabbage, seasonal greens*

Puddings

Chocolate delice, blackberries, brandy butter ice cream

Apple & quince crumble, cinnamon custard

Vanilla panna cotta, spiced plums, biscotti

Cheese & biscuits, winter chutney

Please note, this menu is subject to change depending on the availability of ingredients.

Please let us know if you have any allergies or would like any information on the ingredients used in our dishes.

A discretionary 10% service charge is added to final bills, 100% of which goes to our staff.