

FESTIVE MENU

OPENERS

Celeriac and Hazelnut Soup, Goats Cheese Croutons (v)
Crispy Crottin, Sprout Slaw, Chestnut Hummus, Cranberry Dressing (v)
Beetroot and Vodka Cured Salmon, Clemetine and Fennel Salad
Turkey and Ham Hock Terrine, Fig, Burnt Onion Purée, Foccacia
Salt and Pepper Cornish Squid, Truffle Crème Fraiche

MAIN PLAY

Braised Feather Blade, Glazed Carrot, Crispy Potato Terrine

Roast Turkey, Sprouts, Bacon, Parsnip Purée, Roast Potatoes, Sage and Onion Stuffing, Cranberry

Roasted Hake Fillet, Braised Leeks, Spinach, Crispy Leeks, Mulled Wine Sauce

Butternut Squash and Parmesan Gnocchi, Crispy Cauliflower, Roasted Black Grapes, Crispy Kale (v)

Local Game Pie, Suet Crust, Braised Red Cabbage, Celeriac Puree

STICKY WICKET

Crème Brûlée, Orange Salad
Sugar Plums, Brandy Snap, Christmas Pudding Ice Cream
Chocolate Mousse, Mulled Pear, Gingerbread Ice Cream
Colston Bassett Stilton, Sanderman Ruby Port, Crackers and Chutney
Affogato - Vanilla Ice Cream, UE Coffee Espresso (v) (gf)

Coffee & Homemade Cinnamon Shortbread

2 Courses £32

3 Courses £36

1st-23rd of December excluding Friday pm, Saturdays and Sundays.

Pre-Order Required



BOOKING INSTRUCTIONS

- Contact us so we can check availability.
- Organise payment of the £10 per person deposit within seven days of making your booking.
- Complete the pre-order below and get it to us at least five days before your booking

NAME: DATE OF MEAL:	

Please ask each member of your party to mark their menu choices below. If any of your party have allergies or intolerances please provide this information when submitting your pre-order.

	Dish	Number required	Allergens/ Intolerances	
Openers	Soup			
	Crispy Crottin			
	Salmon			
	Terrine			
	Squid			
Total	XXXXXXXXX			
Main Play	Feather Blade			
	Roast Turkey			
	Hake			
	Butternut Squash an Gnocchi			
	Game Pie			
Total	XXXXXXXXX			
Dessert	Crème Brûlée			
	Sugar Plums			
	Chocolate Marquis			
	Cheese Board			
	Affogatto			
Total				