



Christmas

MENU

2 courses £32

3 courses £36

STARTER

Twice baked camembert soufflé, bitter leaves & candied walnuts
Brazed short rib croquets, truffled chestnut puree & cranberry foam
Torched salmon, dill emulsion, nashi pear & puffed rice
Wild mushroom pate, pickled girolles, confit garlic focaccia

MAIN COURSE

Mulled cider pork belly, charred cabbage, roasted potato mash & smoked onion jus
Roasted turkey, classic sides & yorkshire pudding
Pan fried stone bass, parsnip puree, confit potato, sea herbs & verjus
Smoked cauliflower, spiced romesco, pickled shallots & toasted almonds

DESSERT

Christmas pudding trifle, clotted cream ice cream & brandied raisins
Black forest yule log, chocolate sorbet & cherries
Spiced apple crumble cheesecake & green apple sorbet
Festive ice cream & sorbet selection (choice of 1-3 scoops)
Cheese and biscuits £4 supplement

Coffee & mince pie included

