

CHRISTMAS CELEBRATION MENU

30TH NOVEMBER - 23RD DECEMBER

STARTERS

Spiced Parsnip Soup
toasted chestnuts & crispy kale

Treacle-Cured Salmon
beetroot, pickled fennel, apple & walnut

Roasted Jerusalem Artichoke
brie croquette, watercress, sweet chilli & onion jam

Chicken Liver Parfait
truffle butter, fig & onion chutney, brioche (gf opt)

MAINS

Roasted Free-Range Turkey
*pig-in-blanket, goose fat roasties, chestnut & sage stuffing,
seasonal vegetables, turkey gravy*

Slow-Cooked Blade of Beef
Parmesan cream mash, winter greens, bone marrow & red wine sauce

Celeriac & Field Mushroom Wellington
roasties, carrot purée, caramelised Brussels sprouts (v)

Naturally Smoked Haddock
purple sprouting broccoli, crispy hen's egg, wholegrain mustard sauce

DESSERTS

Christmas Plum Pudding
brandy sauce (gf opt)

Dark Chocolate Torte
mandarin sorbet

Gingerbread Cheesecake
poached pear

Honey & Vanilla Panna Cotta
rum-soused fig & shortbread

Colston Bassett Stilton, Keen's Cheddar
oat biscuits, chutney, celery, candied walnuts



£30

THREE COURSES

(v) vegetarian, (vg) vegan and (gf) gluten-free. A discretionary service charge of 10% will be added to your bill.