



## CHRISTMAS FAYRE

£23.95 two courses

£28.95 three courses

### STARTERS

Winter vegetable broth, apple & parsley dumplings

Duck liver parfait, clementine & port marmalade, chargrilled sourdough

Spiced mulled pear, chestnut & pomegranate salad, blue cheese croutons, lemon vinaigrette

Pickled mackerel, celeriac remoulade, sticky shallots, beetroot purée

### MAINS

Roasted local turkey, seasonal vegetables, apricot & sage stuffing, goose fat roasted potatoes, pigs in blankets

Braised blade of beef, parsnip mash, caramelised Brussels sprouts, thyme jus

Pan-fried fillet of sea bream, saffron potatoes, cavolo nero, roasted salsify, red pepper sauce

Cannelloni of aubergine, ricotta, pine nuts & basil, cranberry couscous, tomato fondue

### PUDDINGS

Traditional Christmas pudding with brandy sauce

Dark chocolate & hazelnut tart, salted caramel ice cream

Apple tarte Tatin, spiced blackcurrant purée, blackcurrant sorbet

Selection of artisan cheeses, biscuits

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.

vg=vegan, v=vegetarian, gf=gluten free