



Christmas Menu

Curried parsnip soup, toasted almonds, curry oil (VG *GF)

Potted port-braised venison & bacon, cornichon salad (*GF)

Crab & butternut squash arancini, crispy kale

Warm wild mushroom & Jerusalem artichoke tart,
truffle oil dressed leaves (VG)

Pancetta wrapped turkey paupiette, pork & chestnut stuffing,
garlic & thyme confit potato, roasted vegetables (GF *VG)

Baked chalk stream trout, crushed new potatoes, spinach & leek,
mussel & saffron cream (GF)

Pan-roasted pork tenderloin, sautéed potatoes, chorizo & broccoli,
cider cream sauce (GF)

Chestnut, spinach & blue cheese parcel, confit potato,
roasted vegetables (V)

Chocolate & cherry tart, raspberry sorbet (VG)

Iced cranberry & walnut meringue parfait, walnut brittle crumb (GF)

Yoghurt panna cotta, Winter berries, shortbread biscuit (*GF)

Christmas pudding & apple crumble tart, Christmas pudding
ice cream, brandy sauce

Pigs in blankets (x5) £6 Roasted festive vegetables £4.50

Cheeseboard £11.50

3 courses £38.50 2 courses £34