

FESTIVE PARTY MENU 2 COURSES £28 | 3 COURSES £34

STARTERS

Salt Baked Beetroot GF VG N

kohlrabi cream, apple, candied walnut

Old Spot Ham Hock Croquette GF

creamed sprouts, crispy leeks

Smoked Chalk Stream Trout

candied fennel, sourdough croutons, Bloody Mary Ketchup DF

MAINS

North Sea Cod Fillet GF

salt cod brandade, Brussel tops, roast Jerusalem artichoke

Roast Shalford Turkey GF

roast potatoes, Brussel sprouts, pancetta & chestnut, apricot & sage stuffing, roast roots, pigs in blankets

Hereford Short Rib GF

wild mushroom broth, horseradish & marrow dumpling, crispy leeks

Celeriac Schnitzel VG GF

sage potato cake, maple roast parsnip, creamed sprouts, cranberry pickle

DESSERTS

Mulled Wine Poached Pear N VG GF

cranberry nougat, cashew cream

Dark Chocolate Tart

chestnut praline, clementine sherbert

Christmas Pudding

white chocolate & brandy custard