

Christmas Menu

Hummus, home baked bread, olive oil,
Roasted Aubergine, figs and honey, dhukka (Vegan)
Filo crispy roll stuffed with ricotta and mozzarella, salt, pink,
peppercorns. apple and cranberry chutney. (v)
Chicken liver Pate, granary Toast, Cumberland Sauce.
Salt Beef, mustard, Pickled onions, cress

Traditional calved turkey, stuffing, crispy roast potatoes, Carrots,
parsnips, swede, buttered cabbage, Brussel sprouts, Pigs in blankets and
gravy

Pan fried Hake in butter. Chives, Dauphinoise potatoes,
lemon hollandaise. wilted greens, sumac.

Monkfish bourguignon, dauphinoise, crispy pancetta,
baked onions, mushrooms, jus

Sticky chilli pork belly, noodles and broth, Julien apple and carrot

Bavette steak, chimichurri sauce, sauté mushrooms, Fries

Vegetable Wellington, olive oil mash potato, greens

Blood orange New York cheesecake, passionfruit, fennel meringue.

Treacle tart, rum and raisin ice cream

Chocolate Delice and Hazelnut with honeycomb ice cream

Traditional Christmas Pudding with Brandy Sauce

Selection of British cheeses, Chutney and Biscuits

£35 for 3 Courses and £29 for 2 Courses

