



FESTIVE MENU

£20 TWO COURSES | £25 THREE COURSES

- STARTERS**
- CELERIAC, TRUFFLE AND ROAST CHESTNUT SOUP (GFA, V, VE)**
Served with warm roll and home churned butter
 - HOUSE CURED SALMON (GFA)**
Fried capers, horseradish cream, beetroot and soda bread
 - CHICKEN LIVER PARFAIT (GFA)**
Served with fig chutney and toast thins
- MAINS**
- CROWN OF ENGLISH ROAST TURKEY (GFA)**
Pigs in blankets, bread sauce, sprout tops with chestnuts & turkey gravy
 - CONFIT DUCK LEG GF)**
Served with red wine braised puy lentils, pancetta, pickled blackberries and game crisps
 - BEETROOT, ARTICHOKE AND MIXED NUT ROAST (VE, V)**
Finished with sprout tops with chestnuts, roasties and gravy
 - PAN FRIED SEA TROUT (GF)**
Citrus crème fraiche, salted cucumber and Dill new potatoes
- SIDES**
- Served with main courses
 - ROASTED POTATOES**
 - CARROTS (GF, V, VE)**
 - ROASTED PARSNIPS (GF, V, VE)**
 - RED CABBAGE (GF, V, VE)**
- PUDDING**
- CHRISTMAS PUDDING**
Served with whipped brandy cream
 - ORANGE POSSET**
With cinnamon shortbread
 - BROWNIE (V, VE)**
Vegan Vanilla Ice cream and hazelnut brittle
 - CHEESE**
Oxford Blue Cheese, crackers, celery and red onion marmalade

Available December 2nd – December 24th inclusive

The festive menu needs to be pre-ordered no less than 24hrs in advance of your booking