



PRESTIGE FESTIVE MENU

£28 TWO COURSES | £32 THREE COURSES

Glass of Prosecco or Mimosa and bread, olive oil and Balsamic (GFA, V)

STARTERS **CELERIAC, TRUFFLE AND ROAST CHESTNUT SOUP (GFA, V, VE)**

Served with warm roll and home churned butter

SEARED WOOD PIGEON BREAST (GF)

Nestled on a quince, hazelnut and chicory salad

POTTED CRAB (GFA)

Finished with pickled fennel, watercress and sourdough toast

MAINS **CROWN OF ENGLISH ROAST TURKEY (GFA)**

Pigs in blankets, bread sauce, sprout tops with chestnuts & turkey gravy

SMOKED COD LOIN

Served with buttered savoy cabbage and mussel and potato chowder

BEETROOT, ARTICHOKE AND MIXED NUT ROAST (VE, V)

Finished with sprout tops with chestnuts, roasties and gravy

PAN FRIED FILLET OF BEEF

Bone marrow croquette, celeriac purée, honey glazed carrot, red wine jus and crispy shallots

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

MULLED WIND POACHED PEAR (VE, V, GF)

With Vegan Vanilla ice cream

BROWNIE (V, VE)

Salted caramel ice cream & hazelnut brittle (or vegan Vanilla Ice cream)

CHEESE SELECTION

Oxford Blue Cheese, Cornish Yarg and Brie, crackers, celery and red onion marmalade

Available December 2nd – December 24th inclusive

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