DECEMBER FESTIVE MENU

Designed for large groups 15+

2 courses: £30 ***3 courses: £39*** ***Wine packages available***

Starters

Chicken liver parfait, quince marmalade, toasted brioche, Chicory

Beetroot cured salmon, roasted and pickled beetroot, forced endive, lemon skin puree

Whipped goats cheese mousse, granola, pear, fresh truffle honey

Mains

Chestnut and cranberry stuffed turkey breast, creamed potato, Honey glazed root vegetables, pork stuffing croquette, Turkey Jus

Sea bass fillet, celeriac fondant, braised and crispy kale, Sea vegetables, brown shrimp and champagne beurre Blanc

Wild Mushroom wellington, shallot, roasted chestnuts, Jerusalem artichoke velouté

Sides

Truffle & Parmesan Potatoes £8
Brussels Sprouts — pancetta and chestnuts £7
Honey-Glazed Winter Roots £6
Buttered Savoy Cabbage £5

Dessert

Christmas Pudding, brandy creme anglaise, winter berries

Rum, raisin and dark chocolate parfait, dark chocolate sorbet, vanilla custard foam

D'argen Prune and sherry frangipani tart, vanilla ice cream, almond tuille

Cheese board £15

Cheese board
Stem ginger wensleydale, Baron Bigod, Yarg, Black Sticks blue
Crab apple jelly, home made crackers Frozen grapes, Medjool dates