



FESTIVE MENU

AVAILABLE FROM MONDAY 29TH NOVEMBER

BY PRIOR ARRANGEMENT ONLY

STARTERS

ROAST PARSNIP SOUP, *parsnip crisps & curry oil, artisan bread*
STOKES MARSH FARM FILLET CARPACCIO, *pickled onions, black garlic purée & dripping fried croutons*
GARLIC WILD MUSHROOMS, *toasted sourdough, crispy Beechwood hens' egg & truffle oil*
LOCH DUART SMOKED SALMON, *chive crème fraîche, pickled cucumber & watercress*
SALT BAKED BEETROOT SALAD, *Four Brothers feta, radish, spring onions, chives, sunflower seeds & balsamic*

MAINS

ROAST NORFOLK TURKEY BREAST, *sausage & apricot stuffing, pigs in blankets, roast potatoes, bread sauce, red wine jus*
ROTISSERIE ROAST CELERIAC, *celeriac purée, sautéed broccoli, wild mushrooms & toasted almonds*
BUTTERMERE FARM PHEASANT BREAST, *smoked streaky bacon, creamy mash, roast parsnips & game jus*
PAN FRIED LINE CAUGHT SEA BASS, *crushed potatoes, brussel tops, caviar & vermouth sauce*
8OZ WILTSHIRE RIBEYE CHARGRILLED WITH GARLIC BUTTER,
confit garlic, slow roast cherry tomatoes, triple cooked skin on chips & brandy peppercorn sauce (£5 supplement pp)

ALL MAINS ARE SERVED WITH SAUTÉED BRUSSEL SPROUTS & CHESTNUTS & BRAISED RED CABBAGE

PUDDINGS

CHRISTMAS PUDDING CRUMBLE TART, *black cherry & rum syrup, Chantilly cream*
TONKA BEAN PANNA COTTA, *garden lavender shortbread, pickled stem ginger*
CHOCOLATE FONDANT, *chocolate sauce & salted caramel ice cream*
LEMON & MASCARPONE SORBETTO, *candied lemon, pistachio biscotti & pickled hedgerow berries*
BRITISH CHEESEBOARD, *grapes, pear chutney & assorted biscuits*

COFFEE AND MINCE PIES

2 COURSES £28 3 COURSES £35

All our dishes are made in-house. Please advise a member of our team of any dietary requirements or allergens