

Festive TABLE D'HOTE

£69

Canapés

Homemade rosemary & thyme bread and butters
Choice of our spring-well bottled still or sparkling water

STARTERS

Ham hock terrine, piccalilli gel, warm roll, fresh pickles
Tiger prawns, charred lettuce, Marie Rose, lemon gel, sourdough croûte
Leek and potato velouté, truffled nori potato, parsley
Torched mackerel, smoked pâté, caponata

MAINS

Roast turkey, pork and apricot stuffing, roast potatoes, braised red cabbage, pigs in blankets
Pork loin, celeriac, kale, pommes purée, cider jus
Catch of the day, new potatoes, caviar beurre blanc, mussels, sea vegetables
Mushroom and squash pithivier, braised cabbage, roast potatoes, stuffing, traditional gravy
Sherry caramelised red onion, shallot puree, leek, roasted King Oyster mushroom

DESSERTS

Christmas pudding, set brandy custard, ginger beurre noisette, honey tuile
Clove crème brûlée, milk chocolate, chestnut puree, sorrel
Poached pear, spiced sponge cake, mulled wine sorbet
Locally sourced cheeses, quince jelly, grape chutney, and artisan biscuits

Coffee, teas and petit fours

We prepare and cook all ingredients in our kitchen. We do our utmost to ensure that ingredients are kept separate, but this cannot be guaranteed. If you have any known allergies, please advise our staff when ordering your meal so that we may guide your choice.

Please note a discretionary service charge of 10% is applied to your bill.