

December 2024

STARTERS

Oriental mushroom parfait with toasted rye sourdough & sunflower seeds

Smoked haddock, roasted beetroot, horseradish and Stilton gratin

Venison & pecan pâté with cranberry relish and baby leaves



MAIN COURSES

Truffle Brie cheese and seasonal vegetable feuilleté with saffron cream sauce

Pan-fried fillet of smoked salmon on a leek and parmesan risotto with chestnuts

Vintage preserved turkey with roasted potatoes, Yorkshire pudding, Brussel sprouts, carrots and mustard jus



CHEESES & DESSERTS

Selection of fine artisan cheeses served with homemade crackers, seasonal chutney and nuts
Supplement £4

Praline soufflé in a filo tartlet with milk chocolate sauce

Ginger Panna cotta with mandarin compote

Cinnamon rice pudding with quince jelly

2 COURSES @ £29

3 COURSES @ £35

Coffee included

*A discretionary 12.5% service will be added to your final bill
Food allergies? Please let us know before ordering.*