



FESTIVE MENU £45

AVAILABLE FROM SATURDAY 27TH NOVEMBER

BY PRIOR ARRANGEMENT ONLY

STARTERS

JERUSALEM ARTICHOKE SOUP, *with cheddar beignets*
WILD BIRDS TERRINE, *winter piccalilli, toasted sourdough*
KING SCALLOPS, *chestnut velouté, crispy Serrano ham, apples*
ROASTED LEEKS, *truffle yoghurt, dukan, cress mustard (vg)*

MAINS

ROAST TURKEY CROWN STUFFED WITH APRICOT, *chestnuts and Saint Agur, served with roast potatoes, Honey glaze roots, Brussel sprouts*
HERBED STUFFED LAMB SADDLE, *braised kale, potato Anna and rosemary jus*
GRILLED BAVETTE STEAK, *parsnip mash, winter mushrooms jus*
PAN FRIED COD FILLET, *chili broccoli, crushed celeriac, watercress sauce*
VEGAN BEETROOT AND MUSHROOM WELLINGTON *with mulled wine jus*

PUDDINGS

VEGAN SPICED RICE PUDDING
ALMOND TART *with caramelized apples and Jersey cream*
CRÈME CARMEL *with pistachio biscuit*
SURPRISE MINCE FRUIT COOKIES, *tarragon cream*
CHRISTMAS PUDDING *with ginger and brandy butter*

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