

FESTIVE MENU

STARTER

Celeriac & Pear Soup

Chicken Liver Pate, Christmas Chutney

Smoked Salmon, Dill, Sour Cream

Baron Bigod Brie, Cranberry & Walnut Salad

MAIN COURSE

*Roast Turkey, Chestnut, Sage & Onion
Stuffing, Pigs in Blankets, Cranberry Sauce*

Duck Breast, Pickled Red Cabbage, Celeriac

*Butternut Squash, Forge Farm Pumpkin,
Goats Cheese & Spinach Wellington with
Cavolo Nero*

*Beef Fillet, Yorkshire Celeriac, Horseradish,
Kale £8 supplement*

*All served with roast potatoes, gravy and
seasonal vegetables*

DESSERT

Christmas Pudding Icecream, Brandy Snap

Gingerbread Tiramisu

Mulled Wine Poached Pears & Bay Icecream

*Three Local Cheeses, Crackers, Harvest
Kitchen Chutney £8 supplement*

3 COURSES £42

2 COURSES £34

OPTIONAL CHEESE PLATTER

SERVES FOUR £40

FESTIVE COCKTAILS

Cranberry & Sage Gin Fizz £11

Cherry & Almond Sour £12

Maple & Orange Spark £11

Spiced Pear Collins £12

0% Winter Berry Cooler £6.5

Christmas