

Festive Menu

Indulge in a spectacular 2 or 3-course party menu filled with festive treats. Available from Monday 25th November until Christmas Eve. Chef Will's festive fare promises to be the talk of the town. We're taking bookings now and places are limited so booking is essential.

STARTERS

- Caramelised coconut and parsnip soup, parsnip bhaji, curry oil
- Chestnut & turkey scotch egg, spice plum ketchup
- Hot smoked salmon, toasted rye, horseradish, pickled red currants.
- Roast figs, gorgonzola, gingerbread, candied walnuts, watercress
- Smoked mackerel pate, toasted sourdough, pickled blackberry, apple, watercress

MAINS

- Traditional roast turkey, Pigs in blanket, sage & onion stuffing, cranberry jam, poultry jus, thyme & garlic roast potatoes, market vegetables
- Blue cheese and herb crusted feather blade of beef, glazed carrots, morel jus
- Pan roast hake, Warm tartare sauce, clams, samphire
- Brussel sprout orzo carbonara, rocket, pinenuts, truffle (V)
- butternut squash nut roast, thyme & garlic roast potatoes, market vegetables

DESERTS

- Warm Christmas pudding, whiskey and caramel custard.
- Cranberry & white chocolate panettone and butter pudding, clementine ice creams
- Blackberry and pistachio trifle
- Warm chocolate brownie, salted caramel, honeycomb ice cream
- Vegan sticky ginger toffee pudding, vegan banana ice cream

2 COURSE £28 | 3 COURSE £35