

Menu

1st December, 8th December, 15th December 2021
3 courses £19.95

Stilton and Garlic Mushrooms

toasted brioche, crisp Parma ham, watercress

(can be served without ham, please notify us on your pre-order if you require this)

Celeriac & Truffle Soup

hazelnut pesto beignet

Pan Fried Salmon

pea & lemon risotto, pickled fennel

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Slow Cooked Breast of Turkey

chestnut & mushroom farce, thyme dauphinoise, braised carrot, broccoli & cranberry jus

Braised Blade of Beef

horseradish croquettes, parsnip puree, buttered kale & caramelised shallot, red wine & thyme jus

Poached Smoked Haddock

poached egg, mornay gratin, crushed potatoes, leeks & peas

Pumpkin, Fig & Goat's Cheese Tart

chestnut, potato & bean sauté, sage cream

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Classic Lemon Tart

crème fraiche, raspberry Sorbet

Selection of cheese and biscuits

homemade chutney

Sticky toffee pudding

vanilla bean ice cream & pistachio tuille

 denotes suitable for vegetarians " = deconstructed"  denotes contains nuts

We cannot guarantee that all our dishes are free from nuts or nut traces

All dishes are subject to availability and all of our prices include VAT.

If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise