



Festive A La Carte Menu

Served through December for lunch and dinner (excluding 25th, 26th and 31st December)

2 courses £30, 3 courses £35

Starters

Parsnip & apple soup with parsnip crisps (v)

Tian of Cornish crab, crab bon bon, garlic aioli, cucumber salad and pea shoots

Chilli and coriander spiced clay pot chicken, coconut rice and Asian slaw, naan croute

Whipped goats cheese, honey roasted fig, pea puree, onion salad, sesame & parmesan tuille

Mains

Roulade of Turkey, pigs in blankets, goose fat roast potatoes, root vegetables, brussel sprouts and turkey jus

8oz Sirloin of Beef, roast tomato, flat cap Mushroom, Fat Chips and Peppercorn Sauce

Haunch of Venison, confit of venison & juniper pie, mashed potato, Koffman cabbage parcel and red wine jus

Onion roasted Halibut, crispy chicken skin, prawn & ginger potato rosti, green beans & laksa sauce

Spinach & feta spanakopita, vegetable cassoulet, fondant potatoes and green beans

Dessert

Traditional Christmas pudding, brandy sauce and Cointreau ice cream

White chocolate & mango arctic roll, mango puree, dark chocolate mousse and lemon

Farmhouse Cheese Board, Grapes, Celery, Onion Marmalade and Crackers

Sticky Ginger cake, honey and yoghurt panna cotta, winter berry compote and ginger ice cream