



PRIVATE DINING FESTIVE MENU

STARTERS

Home Cured Beetroot Salmon (GF)

Celeriac remoulade, apple jel, borage leaves

Duck Breast (GF)

Poached plums, endive, ginger & honey dressing

Game & Foie Gras Terrine (GF)

Fig chutney, poached plums, caramelised pistachios

Haddock Fishcakes (GF)

Cured bacon & lentil, hollandaise

Chestnut & Butternut Squash Arancini (V)

Apple, red endive, rocket

MAINS

Roast Turkey Breast

Vegetable stuffing, cocotte potatoes, Brussels sprouts & chestnuts, root vegetables, chipolata, cranberry sauce, jus

Turbot (GF)

Leek, celery & shitake mushroom risotto, beurre blanc sauce

Pork Belly

Caramelised red onions, heritage carrots, white pudding mash, cider and parsley jus

Duck Breast (GF)

French bean and Savoy cabbage, fondant potato, blackberry jus

Vegetable Wellington (GF)

Butternut squash, mushrooms, leek, spinach, pine nuts and raisins

DESSERTS

Spiced Apple Crumble

Homemade custard

Christmas Pudding

Brandy sauce

Pecan Pie

Vanilla ice cream

English Cheese

*Tunworth, golden cross, quickes cheddar, stilton, grapes
assorted crackers*

3 course £55 per person

2 courses £45 per person