



FESTIVE MENU

2 courses £22 / 3 courses £28

TO START

CONFIT DUCK TERRINE

Celeriac and Port

CURED AND POACHED TROUT

Horseradish and cucumber

SMOKED CELERIAC VELOUTÉ

Truffle and hazelnut

CAULIFLOWER PANNA COTTA

raisin and caper

MAIN EVENT

CONFIT LAMB BREAST

Roast garlic, rosemary and shallot

ROAST TURKEY

Sprouts, roast potatoes and cranberry

SEA BREAM

Cauliflower, golden raisin and verbena

PUMPKIN SEED GNOCCHI

Squash, English Feta and spinach

DESSERTS

CHRISTMAS PUDDING

Brandy and chestnut

WHITE CHOCOLATE DELICE

Orange and passion fruit

CURLEW TOFFEE PUDDING

Pecan and caramel

ENGLISH CHEESE

Quince, celery and walnut



HEAD CHEF GARY JARVIS

A discretionary 12.5% service charge will be added to the bill