

# Festive Menu

## Starters

**Heritage squash, cider and chestnut soup**  
*Sourdough, baked apple butter (v)*

**Duck liver mousse**  
*Spiced plum chutney, pickled carrots, brioche*

**Prawn, potato and crayfish cakes**  
*Preserved lemon, watercress, cucumber, brown crab mayonnaise*

**Jerusalem artichoke and caramelised onion tart**  
*Soused pear, truffle vinaigrette (ve)*

## Mains

**Kelly Bronze turkey ballotine**  
*Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce*

**Slow-cooked blade of Hereford x Angus beef**  
*Bourguignon sauce, glazed carrot, smoked parsnip mash*

**Cornish lingcod fillet**  
*'Nduja butter, potato gnocchi, tomato, olive and caper sauce*

**Symplicity 'chorizo', leek and butterbean pie**  
*Hasselback potatoes, creamed sprouts, roast carrots, romesco sauce (ve)*

## Puddings

**Spiced sticky date pudding**  
*Gingerbread ice cream, rum butterscotch (v)*

**Passionfruit and clementine posset**  
*Boozy pomegranate compote, almond wafers (v)*

**Valrhona chocolate and illy espresso brownie**  
*Sour cherry sorbet, maple granola (v)*

**Toffee apple, fig and chestnut crumble**  
*Mincemeat ice cream or custard (v) (veo)*

## Additions

British cheese, quince jelly and crackers + £12pp

Handmade chocolate truffles + £4.5pp

Viennese mince pies with clotted cream + £4pp

**£35.95**

### Allergen Info -

(v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



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