

# Festive Menu

## On Arrival

Pheasant sausage rolls - *spiced plum ketchup*  
*or*  
Simplicity 'nduja croquettes - *chive Crematta (ve)*

## Starters

Caramelised cauliflower and Old Winchester soup  
*Butcombe ale, Marmite and Cheddar cheese straws (v)*

Wild mushroom and chestnut pâté  
*Rye toast, pickled shimeji, shallot crisps, tarragon (ve)*

Cornbury Estate venison carpaccio  
*Kohlrabi remoulade, blackberry vinaigrette, parsnip crisps*

Chalk Stream trout cured in Cotswolds Distillery Gin  
*Beetroot tabbouleh, horseradish crème fraîche, dill*

## Mains

Kelly Bronze turkey ballotine, chestnut and apricot stuffing  
*Hasselback potatoes, winter greens, pigs in blankets, mulled wine cranberry sauce*

Ox cheek Wellington  
*Parsley mash, maple-glazed carrot, red wine and shallot sauce*

Cornish gurnard, mussels and crab bisque  
*Butter-braised fennel, saffron potatoes, smoked tomato aioli*

Bromham beetroot, spelt and barley risotto  
*Roasted carrot and heritage squash, kale crisps, horseradish, toasted seeds (ve)*

## Puddings

Sticky figgy pudding  
*Cinnamon ice cream, brandy butterscotch (v)*

Clementine syllabub  
*Boozy custard cream, treacle sponge, toasted almonds (v)*

Valrhona chocolate delice  
*Gingerbread ice cream, caramelised pear, honeycomb (v)*

Coconut rice pudding brûlée  
*Roasted pineapple, Two Drifters Rum caramel, pistachio praline (ve)*

## Additions

British cheese, quince jelly and crackers + £12pp  
Handmade chocolate truffles + £4.5pp  
Viennese mince pies with clotted cream + £4pp

**£42.95**

### 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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