

# Festive Menu

## Starters

**Jerusalem artichoke, leek and Lincolnshire Poacher soup**  
*Crème fraîche, sourdough, burnt shallot butter (v)*

**Crown Prince squash carpaccio**  
*Smoked chilli jam, sage crisps, whipped feta, pumpkin seed dukkah (ve)*

**Smoked ham hock and parsley terrine**  
*Spiced pear chutney, pickled quail's egg, sourdough toast*

**Whipped Severn & Wye smoked mackerel**  
*Beetroot tartare, capers, dill, rye toast*

## 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*

**Coley fillet in a masala-spiced batter**  
*Curried lentils, coconut sambal, pumpkin pickle*

**Celeriac and mushroom pasty**  
*Golden beetroots, hassleback potatoes, black kale, mushroom gravy (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

**£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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